

Wisienka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **1**
- SRM **0.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	--- %	---
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis
Vivomixx	Ale	Culture	2 g	Lacto

Extras

Type	Name	Amount	Use for	Time
Other	Kreda piwowarska	5 g	Boil	60 min
Water Agent	Chlorek wapnia	3 g	Boil	60 min
Other	Pożywka dla drożdży	2 g	Boil	60 min
Other	Cynk	1 g	Boil	60 min
Fining	Whirfloc T	1 g	Boil	15 min

Flavor	Wiśnia mrożona	3000 g	Secondary	10 day(s)
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Notes

- Woda z biedry 2
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