ale wiśnia

- Gravity **11.9 BLG**
- ABV **---**
- IBU **19**
- SRM **11.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **5 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(34.9%)*	81 %	4
Grain	Special B Malt	0.25 kg *(5.8%)*	65.2 %	315
Grain	caramunich	0.25 kg *(5.8%)*	65 %	120
Adjunct	laktoza	0.3 kg *(7%)*	100 %	1
Grain	Briess - Pale Ale Malt	1 kg *(23.3%)*	80 %	7
Liquid Extract	sok wiśniowy	1 kg *(23.3%)*	40 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	sok	400 g	Primary	5 day(s)

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- sok dodany na cichą przy 1blg.
  1 litr soku - blg zmierzone 40Blg
  Feb 11, 2017, 2:32 PM