wiśniowa pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **15.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(28.6%)*	80 %	5
Grain	Pszeniczny	2 kg *(38.1%)*	85 %	4
Grain	COOKIE Viking Malt	0.5 kg *(9.5%)*	72 %	50
Grain	Strzegom Czekoladowy jasny	0.25 kg *(4.8%)*	68 %	400
Grain	Karmelowy Pszeniczny Strzegom	1 kg *(19%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	30 g	Boil	20 min
Flavor	wiśnia mrożona	1500 g	Primary	7 day(s)