Wiśniowe

- Gravity **11.4 BLG**
- ABV **---**
- IBU **12**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(44.4%)*	81 %	4
Grain	Pszeniczny	2 kg *(44.4%)*	85 %	4
Grain	Weyermann - Carapils	0.5 kg *(11.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min
Flavor	Wiśnie	3500 g	Primary	7 day(s)

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