

## wiśnia 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (73.5%)    | 80 %  | 4   |
| Grain | caramel pale               | 0.5 kg (12.3%)  | 100 % | 8   |
| Sugar | cukier kandyzowany brązowy | 0.58 kg (14.2%) | 100 % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | marynka           | 10 g   | 20 min | 5 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type   | Name    | Amount | Use for   | Time      |
|--------|---------|--------|-----------|-----------|
| Flavor | laktoza | 500 g  | Boil      | 15 min    |
| Flavor | wiśnie  | 3000 g | Secondary | 14 day(s) |