Wiśniowa pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg *(32%)*	82 %	5
Grain	Strzegom Pale Ale	3 kg *(48%)*	79 %	6
Grain	Płatki owsiane	1 kg *(16%)*	85 %	3
Grain	BESTMALZ - Zakwaszający	0.25 kg *(4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Ale	Slant	0.2 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	3000 g	Secondary	14 day(s)

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