

# kwach wisniowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.7**
- Style **Gueuze**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Mosaic	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	lactobacillus	200 g	Mash	2 min
200mld bakterii na 2 dni				
Fining	mech islandzki	8 g	Boil	10 min
Water Agent	kwas fosforowy	50 g	Boil	10 min
Flavor	wisnie	2000 g	Secondary	5 day(s)

## Notes

- probiotyk "Swanson L. Plantarum"

kwas aby zakwasic zacier ponizej 5ph

bakterie zadajemy po filtracji gotujemy 15 minut i schladzamy do 40stopni zadajemy bakterie zamykamy szczelnie owijamy w koce i folie aby nie bylo powietrza i odstawiamy na 2 dni , pozniej normalnie gotujemy i chmelimy

*Dec 19, 2018, 2:10 AM*