

kwas z wiśniami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (54.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (43.5%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (2.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | książęcy | 12 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|-----------|-----------|
| Flavor | wiśnie | 3000 g | Secondary | 14 day(s) |
| Water Agent | kwask mlekowy | 1 g | Bottling | --- |