

# wiśnia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MARIS OTTER	1.5 kg (50%)	80 %	6
Grain	Pilzneński	1 kg (33.3%)	81 %	4
Grain	wiedeński	0.5 kg (16.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	40 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	720 g	Boil	15 min
Flavor	koncentrat wiśniowy	50 g	Bottling	---