

wiśniowe

- Gravity **10.7 BLG**
- ABV ---
- IBU **21**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (60%)	80 %	6
Grain	Briess - Wheat Malt, White	2 kg (40%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	90 min	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	WIŚNIE	1800 g	Primary	14 day(s)

Notes

- Wiśnie wrzucam po mniej więcej tygodniu burzliwej.
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