

Wiśniowe(owocowe)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Amarillo | 5 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|----------|
| Fining | Mech | 10 g | Boil | 15 min |
| Flavor | Wiśnie | 1500 g | Primary | 7 day(s) |
| Flavor | Borówki | 500 g | Primary | 7 day(s) |

| | | | | |
|--------|--------|--------|---------|----------|
| Flavor | Maliny | 1000 g | Primary | 7 day(s) |
|--------|--------|--------|---------|----------|