

# Wiśniowe Wheat Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **11.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (21.7%)	80 %	5
Grain	Weyermann - Acidulated Malt	0.2 kg (2.2%)	64 %	5
Adjunct	Sok wiśniowy	5 kg (54.3%)	8.5 %	30
Grain	Strzegom Pszeniczny	2 kg (21.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	15 g	60 min	4.5 %
Boil	Styrian Golding	7.5 g	30 min	4.5 %
Boil	Styrian Golding	7.5 g	5 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Primary	21 day(s)
Fining	Whirlfloc	1.25 g	Boil	10 min