

Wiśniowy wheat v2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

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 **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (69.2%)	80 %	4
Grain	Pszeniczny	0.8 kg (30.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	20 min	11 %
Boil	Zula	10 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnia	900 g	Secondary	7 day(s)