

Ale Wiśnia

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **38**
- SRM **2.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (44.4%)	80 %	4
Sugar	cukier kandyzowany	1 kg (18.5%)	100 %	---
Adjunct	Wiśnie	1 kg (18.5%)	100 %	---
Adjunct	kompot wiśniowy	1 kg (18.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zatecky	95 g	60 min	4 %
Aroma (end of boil)	zatecky	30 g	10 min	4 %