

Ciemne Wiśniowe

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **14**
- SRM **35.4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **68 min**
- Temp **82 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **68 min** at **68C**
- Keep mash **5 min** at **82C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (58.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (11.7%) | 81 % | 6 |
| Grain | Strzegom Barwiący | 0.25 kg (2.9%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.8%) | 68 % | 1200 |
| Sugar | Sugar, Table (Sucrose) | 1 kg (11.7%) | 100 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.8 kg (9.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnie | 3000 g | Secondary | 5 day(s) |
|--------|--------|--------|-----------|----------|