

# kwach wisniowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.7**
- Style **Gueuze**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (20%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Mosaic            | 10 g   | 10 min | 10 %       |

## Yeasts

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

## Extras

| Type                     | Name           | Amount | Use for   | Time     |
|--------------------------|----------------|--------|-----------|----------|
| Other                    | lactobacillus  | 200 g  | Mash      | 2 min    |
| 200mld bakterii na 2 dni |                |        |           |          |
| Fining                   | mech islandzki | 8 g    | Boil      | 10 min   |
| Water Agent              | kwaz fosforowy | 50 g   | Boil      | 10 min   |
| Flavor                   | wisnie         | 2000 g | Secondary | 5 day(s) |

## Notes

- probiotyk "Swanson L. Plantarum"

kwasy aby zakwasic zacier ponizej 5pH

bakterie zadajemy po filtracji gotujemy 15 minut i schladzamy do 40 stopni zadajemy bakterie zamykamy szczelnie owijamy w koce i folie aby nie bylo powietrza i odstawiamy na 2 dni , pozniej normalnie gotujemy i chmelimy

*Dec 19, 2018, 2:10 AM*