

kwas z wiśniami

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (54.3%)	81 %	4
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (2.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	książęcy	12 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	3000 g	Secondary	14 day(s)
Water Agent	kwas mlekowy	1 g	Bottling	---