

# Kwasior z wiśniami

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **13**
- SRM **3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (37.5%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Culture	100 g	Fermentum Mobile

## Notes

- zakwaszanie Lacidofil 20 kapsulek  
*Aug 15, 2017, 1:39 AM*