

# Kwaśne wiśniowe ale BIAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	60 min	5 %
Aroma (end of boil)	Cascade PL	10 g	0 min	5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie zmrożone	4000 g	Secondary	7 day(s)