

# Owocówka Malina-Wiśnia

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Simcoe	30 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	350 g	Boil	5 min
Flavor	Wiśnie	450 g	Secondary	4 day(s)
Flavor	Maliny	450 g	Secondary	4 day(s)

## Notes

- W ćwierćfinale KBPD 2019 pozwoliło na awans do kolejnego etapu z pierwszego miejsca.

W moim odczuciu trochę za gorzkie.  
Feb 2, 2020, 6:37 PM