

## wiśnia 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3**

### 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 **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (73.5%)	80 %	4
Grain	caramel pale	0.5 kg (12.3%)	100 %	8
Sugar	cukier kandyzowany brązowy	0.58 kg (14.2%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	10 g	20 min	5 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	wiśnie	3000 g	Secondary	14 day(s)