

# Wiśnia Phill Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **73C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (38.5%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Zakwaszający	0.1 kg (1.5%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Strzegom Pilzneński	1.9 kg (29.2%)	80 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	3000 g	Secondary	3 day(s)