

# Wiśniowa pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **10**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (32%)   | 82 %  | 5   |
| Grain | Strzegom Pale Ale        | 3 kg (48%)   | 79 %  | 6   |
| Grain | Płatki owsiane           | 1 kg (16%)   | 85 %  | 3   |
| Grain | BESTMALZ - Zakwaszający  | 0.25 kg (4%) | 80 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| grodziskie | Ale  | Slant | 0.2 ml | ---        |

## Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 3000 g | Secondary | 14 day(s) |

## Notes

- 3 kg sparzonych, ugniecionych wiśni  
*Aug 30, 2016, 9:58 PM*