

# Wiśniowe

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **3 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **79C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (62.5%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.2%)	75 %	30
Grain	Caramel/Crystal Malt - 10L	0.6 kg (12.5%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Cascade PL	30 g	60 min	5.2 %
Whirlpool	Barbe Rouge	50 g	10 min	6.6 %
Dry Hop	Barbe Rouge	50 g	7 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Ekstrakt wiśniowy	20 g	Secondary	7 day(s)
Flavor	Koncentrat wiśniowy	2000 g	Secondary	7 day(s)