

# Wiśniowe

- Gravity **10 BLG**
- ABV **4 %**
- IBU **11**
- SRM **2.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 2 kg (44.4%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 10 g   | 60 min | 9.5 %      |
| Boil                | Amarillo | 5 g    | 15 min | 9.5 %      |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min  | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 10 g   | Danstar    |

## Extras

| Type   | Name   | Amount | Use for | Time     |
|--------|--------|--------|---------|----------|
| Fining | Mech   | 10 g   | Boil    | 15 min   |
| Flavor | Wiśnie | 3500 g | Primary | 7 day(s) |