

Wiśniowy Ramol

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.4**
- Style **Fruit Beer**

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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 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	Enigma (AUS)	5 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	10 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Sanprobi IBS - L. Plantarum	9.7 g	Secondary	2 day(s)
Flavor	Mrożone wiśnie	1000 g	Boil	15 min
Flavor	Mrożone wiśnie	1000 g	Primary	7 day(s)
Flavor	Mrożone wiśnie	1000 g	Secondary	7 day(s)