# Kwaśna wiśnia

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **4.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 3 kg *(50%)* | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg *(33.3%)* | 82 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg *(8.3%)* | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg *(8.3%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM41 Gwoździe i Banany | Wheat | Slant | 1000 ml | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Wiśnie | 1200 g | Secondary | 6 day(s) |

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

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|---|---|---|---|---|
| Water Agent | Kwas mlekowy | 40 g | Bottling | --- |