(Owocowe)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **2.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg *(20%)*	81 %	4
Grain	Pszeniczny	2 kg *(40%)*	85 %	4
Grain	Weyermann - Carapils	0.5 kg *(10%)*	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg *(30%)*	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	10 g	15 min	10 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	3500 g	Primary	21 day(s)

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

Notes

- 1
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