

# Izabelskie (wiśniowe)

- Gravity **11.2 BLG**
- ABV ---
- IBU **23**
- SRM **7.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **45 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (73.7%)	80 %	4
Grain	Strzegom Karmel 300	0.1 kg (2.6%)	70 %	299
Grain	Pszeniczny	0.9 kg (23.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	90 min	12 %
Boil	Citra	5 g	45 min	12 %
Boil	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnia	4000 g	Boil	20 min