

Letnie Wiśniowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **82 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **82C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Pilzneński	1 kg (28.6%)	81 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (14.3%)	80 %	6
Grain	jęczmienny wiedeński Weyermann®	0.5 kg (14.3%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	11 g	60 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnia	2000 g	Secondary	3 day(s)