

Martwa polska wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **31.6**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 2 kg (28.6%) | 79 % | 7 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.1%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (7.1%) | 68 % | 1202 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Halertau Ariana | 20 g | 60 min | 11.7 % |
| Aroma (end of boil) | Calista | 10 g | 20 min | 3.9 % |
| Aroma (end of boil) | Summit | 10 g | 20 min | 17 % |
| Whirlpool | Calista | 10 g | 0 min | 3.9 % |
| Whirlpool | Summit | 10 g | 0 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| FM53 Voss kveik | Ale | Slant | 1000 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 2000 g | Secondary | 14 day(s) |