

Wiśnia

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **8.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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 **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 2 kg (57.1%) | 80 % | 4 |
| Grain | Słód pszeniczny jasny 3,5-6 EBC | 1 kg (28.6%) | 82 % | 5 |
| Grain | Słód Caramunich Typ II Weyerman 110-130 EBC | 0.5 kg (14.3%) | 73 % | 120 |