

# Wisnia

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **72 C**, Time **120 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **120 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (50%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki wiśniowe	20 g	Secondary	14 day(s)