

WiśnieWczekoladzie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **16.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (66.7%)	79 %	6
Grain	Strzegom Wiedeński	0.75 kg (25%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.25 kg (8.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	450 g	Secondary	10 day(s)