

# Wiśniowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **90 min** at **64C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.8 kg (68.3%)	80.5 %	4
Grain	besmalz wheat	0.9 kg (22%)	83 %	5
Grain	Strzegom Karmel 150	0.1 kg (2.4%)	75 %	150
Sugar	cukier	0.3 kg (7.3%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28 g	90 min	8 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	3000 g	Primary	7 day(s)

## Notes

- 7g gipsu, 8ml chlorek wapnia  
0,5 tabletki whirflocka na 10minut gotowania  
Wysłodziłem do 24 litrów brzezki.  
*Aug 5, 2023, 3:19 PM*