

# Ciemne Wiśniowe

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **14**
- SRM **35.4**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **68 min**
- Temp **82 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **68 min** at **68C**
- Keep mash **5 min** at **82C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (11.7%)	81 %	6
Grain	Strzegom Barwiący	0.25 kg (2.9%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.8%)	68 %	1200
Sugar	Sugar, Table (Sucrose)	1 kg (11.7%)	100 %	2
Sugar	Milk Sugar (Lactose)	0.8 kg (9.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Wiśnie	3000 g	Secondary	5 day(s)
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