

# Kwaśna wiśnia

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **11**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (61.2%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10.2%)	60 %	3
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Grain	Strzegom Karmel 300	0.2 kg (4.1%)	70 %	299
Sugar	Milk Sugar (Lactose)	0.6 kg (12.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa wiśniowa	2000 g	Primary	---