

# Martwa polska wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **31.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Viking Vienna Malt	2 kg (28.6%)	79 %	7
Grain	Strzegom Karmel 30	0.5 kg (7.1%)	75 %	30
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.1%)	68 %	1202
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Halertau Ariana	20 g	60 min	11.7 %
Aroma (end of boil)	Calista	10 g	20 min	3.9 %
Aroma (end of boil)	Summit	10 g	20 min	17 %
Whirlpool	Calista	10 g	0 min	3.9 %
Whirlpool	Summit	10 g	0 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2000 g	Secondary	14 day(s)