

# PIJANA WIŚNIA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **9**
- SRM **6.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3.6 kg (54.5%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (30.3%)	70 %	6
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3
Grain	Biscuit	0.3 kg (4.5%)	85 %	4
Grain	Karmel 150 Viking Malt	0.2 kg (3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mieszanka	100 g	55 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ekstrakt wiśni	3000 g	Secondary	90 day(s)