

## Wiśniowe(owocowe)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.5**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min
Flavor	Wiśnie	1500 g	Primary	7 day(s)
Flavor	Borówki	500 g	Primary	7 day(s)

Flavor	Maliny	1000 g	Primary	7 day(s)
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