

# Wiśniówek

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.1**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (83.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
No name po brewkicie	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	1000 g	Secondary	10 day(s)