

## Może i kwaśne, ale wiśniowe

- Gravity **15.2 BLG**
- ABV ---
- IBU **10**
- SRM **4.7**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                     | Amount         | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain   | Pilzneński               | 2.7 kg (49.1%) | 81 %  | 4   |
| Grain   | Pszeniczny               | 0.7 kg (12.7%) | 85 %  | 4   |
| Grain   | Karmelowy Jasny<br>30EBC | 0.1 kg (1.8%)  | 75 %  | 30  |
| Adjunct | Sok wiśniowy             | 2 kg (36.4%)   | 100 % | 10  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 20 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |