

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 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 |