

# WIŚNIA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	5 g	60 min	11 %
Boil	lunga	10 g	60 min	11 %
Boil	Cascade PL	20 g	30 min	4 %
Aroma (end of boil)	Cascade PL	30 g	0 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy 75%	25 g	Mash	60 min

## Notes

- Woda do zacierania 7.7 ph. Po dodaniu kwasu fosforowego 75% w ilości 25ml zeszło do 5.4 ph (powinno być 4.5 ph).  
Zacieranie 60 min w temp 67-68°C.  
Zakwaszenie nieudane. Piwo zagotowane i przemianowane na fruit ale.  
*Jul 20, 2019, 8:15 PM*