

## Wiśniowe #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **7**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Karmelowy Czerwony	1 kg (18.2%)	75 %	59
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade (szyszka)	50 g	60 min	4.8 %

### 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	3500 g	Primary	7 day(s)