

# Wiśniowe

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **17**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (40%)	85 %	7
Grain	Pszeniczny	2.5 kg (25%)	85 %	4
Grain	Płatki pszeniczne	1 kg (10%)	60 %	3
Grain	BESTMALZ - Best Vienna	2 kg (20%)	80.5 %	9
Sugar	Cukier	0.5 kg (5%)	98 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	300 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Wiśnie	3000 g	Primary	10 day(s)
Flavor	Porzeczki	1500 g	Primary	10 day(s)
Flavor	Laktoza	0.5 g	Boil	15 min