

## Wiśniowy wheat v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (69.2%)	80 %	4
Grain	Pszeniczny	0.8 kg (30.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	20 min	11 %
Boil	Zula	10 g	0 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnia	900 g	Secondary	7 day(s)