

# wiśniowe

- Gravity **10.7 BLG**
- ABV ---
- IBU **21**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 3 kg (60%) | 80 %  | 6   |
| Grain | Briess - Wheat Malt, White | 2 kg (40%) | 85 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 90 min | 13.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | SAFALE     |

## Extras

| Type  | Name   | Amount | Use for | Time      |
|-------|--------|--------|---------|-----------|
| Other | WIŚNIE | 1800 g | Primary | 14 day(s) |

## Notes

- Wiśnie wrzucam po mniej więcej tygodniu burzliwej.  
*Apr 26, 2017, 7:19 PM*