

Jasne pełne czereśniowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **106**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 29 g | 70 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Centennial | 40 g | 30 min | 10.5 % |
| Boil | Galaxy | 30 g | 30 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |