

# Smoked Cherry

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **21**
- SRM **4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (50%)	80 %	4
Grain	Viking Malt Wędzony Wiśnią	2 kg (50%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	30 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1800 g	Secondary	7 day(s)