

Wędzona wiśnia

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **8.2**
- Style **Fruit 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (37.5%) | 79 % | 16 |
| Grain | wędzony wiśnią strzegom | 5 kg (62.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Bramling | 25 g | 60 min | 6 % |
| Boil | Bramling | 25 g | 30 min | 6 % |
| Aroma (end of boil) | Bramling | 25 g | 15 min | 6 % |