

# Wiśniowe

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **63**
- SRM **9.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                    | 4 kg (44.7%)   | 85 %  | 4   |
| Grain | Monachijski                   | 2.5 kg (27.9%) | 80 %  | 16  |
| Grain | Karmelowy Pszeniczny Strzegom | 0.15 kg (1.7%) | 79 %  | 130 |
| Grain | Karmelowy Czerwony            | 0.15 kg (1.7%) | 75 %  | 59  |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (11.2%)   | 82 %  | 10  |
| Grain | Viking melanoidynowy          | 0.15 kg (1.7%) | 75 %  | 60  |
| Grain | Pilzneński                    | 1 kg (11.2%)   | 81 %  | 4   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 50 g   | 60 min | 5.7 %      |
| Boil    | Mandarina Bavaria   | 70 g   | 60 min | 7.6 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry  | 11 g   | ---        |

## Extras

| Type   | Name                            | Amount | Use for   | Time     |
|--------|---------------------------------|--------|-----------|----------|
| Flavor | zfermentowany przecier wiśniowy | 400 g  | Secondary | 4 day(s) |