

# Cherry Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (58.8%)  | 85 %  | 4   |
| Grain | Pilzneński           | 1 kg (29.4%)  | 81 %  | 4   |
| Grain | Carahell             | 0.2 kg (5.9%) | 77 %  | 26  |
| Grain | Weyermann - Carapils | 0.2 kg (5.9%) | 78 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 8 %        |
| Aroma (end of boil) | Mandarina Bavaria | 50 g   | 5 min  | 7.7 %      |

## Yeasts

| Name                          | Type  | Form  | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Slant | 300 ml | ---        |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2 g    | Boil    | 10 min |

## Notes

- Wiśnie zblendowane a cichą. Kilka kg. 2-3 zapewne.  
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