

Ciemne z wiśniami

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **28**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|------|
| Liquid Extract | Coopers LME - Dark | 1.5 kg (71.4%) | 78 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (4.8%) | 68 % | 1200 |
| Sugar | cukier | 0.5 kg (23.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | Wiśnie mrożone | 2500 g | Primary | 7 day(s) |
| Flavor | Laktoza | 500 g | Secondary | 5 day(s) |
| Flavor | Migdały w płatkach | 100 g | Secondary | 5 day(s) |