

# wiśnia

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **67.4**
- Style **Foreign Extra Stout**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony wiśnia	2 kg (24.7%)	82 %	10
Grain	Carafa III	0.5 kg (6.2%)	70 %	1034
Grain	Briess - Chocolate Malt	0.5 kg (6.2%)	75 %	1000
Grain	Briess - Pale Ale Malt	2 kg (24.7%)	80 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (12.3%)	73 %	1001
Grain	Strzegom Monachijski typ I	1 kg (12.3%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (12.3%)	80 %	4
Sugar	Brown Sugar, Dark	0.1 kg (1.2%)	100 %	99

## Extras

Type	Name	Amount	Use for	Time
Spice	CHILI	50 g	Boil	30 min