

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) |