

Wiśniowe mocne

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **20**
- SRM **6.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (46.5%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (23.3%) | 80 % | 16 |
| Sugar | cukier | 1 kg (23.3%) | 99 % | --- |
| Grain | Pszeniczny | 0.3 kg (7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | marynka | 20 g | 60 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| wlp 066 | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 1500 g | Secondary | 14 day(s) |