

## Wiśniowe mocne

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- 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)