

## wędzone wiśnia

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **56**
- SRM **15.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony wiśnią	5 kg (58.8%)	82 %	10
Grain	orkiszowy	1 kg (11.8%)	82 %	5
Grain	Strzegom pszenica prażona	0.5 kg (5.9%)	70 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.9%)	75 %	300
Grain	cookie	0.5 kg (5.9%)	82 %	5
Grain	diastyczny	1 kg (11.8%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Cascade	30 g	50 min	6 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	40 g	0 min	6 %