

# wiśniak

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- Gravity **10.9 BLG**
- ABV ---
- IBU **37**
- SRM **5**

## 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 **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	40 min	10 %
Boil	Marynka	10 g	20 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwasek cytrynowy	30 g	Mash	---
Flavor	sok wiśniowy	3000 g	Secondary	---