

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)