

#34 Plum with cinnamon meaf

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU ---
- SRM **31.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Miód wielokwiatowy z pasieki pszczeli azyl	7.2 kg (49%)	77 %	30
Adjunct	Śliwki	7.5 kg (51%)	10 %	40

Yeasts

Name	Type	Form	Amount	Laboratory
Lalvin 71B	Wine	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Woda	12500 g	Boil	0 min