

Jasne pełne czereśniowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **106**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	29 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Centennial	40 g	30 min	10.5 %
Boil	Galaxy	30 g	30 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale