

## Kwaśne wiśniowe

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **8.5**
- Style **Fruit Beer**

### 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 **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	15 min	16.5 %
Boil	Enigma (AUS)	10 g	5 min	16.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1350 g	Secondary	16 day(s)
Other	kwas mlekowy	1 g	Bottling	---