

# Pandy

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (90.9%)	81 %	4
Grain	dekstrynowy	0.3 kg (9.1%)	78 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	14 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Slant	200 ml	.

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	1000 g	Secondary	62 day(s)