

# Wiśniowe

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.6**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (20%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	60 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	mrożone wiśnie	3000 g	Secondary	10 day(s)