

## 23# dark ale z wiśniami

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **20.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	5 kg (83.3%)	--- %	---
Grain	Fawcett - Pale Chocolate	0.5 kg (8.3%)	71 %	600
Grain	Karmelowy 50 - Viking Malt	0.5 kg (8.3%)	79 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

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