

# Cherry Weizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (58.8%)	85 %	4
Grain	Pilzneński	1 kg (29.4%)	81 %	4
Grain	Carahell	0.2 kg (5.9%)	77 %	26
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Aroma (end of boil)	Mandarina Bavaria	50 g	5 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min

## Notes

- Wiśnie zblendowane a cichą. Kilka kg. 2-3 zapewne.  
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