

## Ciemne z wiśniami

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **28**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.5 kg (71.4%)	78 %	130
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.8%)	68 %	1200
Sugar	cukier	0.5 kg (23.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	20 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	2500 g	Primary	7 day(s)
Flavor	Laktoza	500 g	Secondary	5 day(s)
Flavor	Migdały w płatkach	100 g	Secondary	5 day(s)