

stout wiśniowy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **21.9**

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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.4%)	80 %	5
Grain	Carafa II	0.2 kg (3.1%)	70 %	812
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.8%)	75 %	30
Grain	Czekoladowy	0.2 kg (3.1%)	60 %	788
Sugar	cukier z syropu + wiśnie	0.48 kg (7.5%)	--- %	---