

# Wędzona wiśnia

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **8.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (37.5%)	79 %	16
Grain	wędzony wiśnią strzegom	5 kg (62.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	25 g	60 min	6 %
Boil	Bramling	25 g	30 min	6 %
Aroma (end of boil)	Bramling	25 g	15 min	6 %