

Wędzona wiśnia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 1 kg (28.6%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 1 kg (28.6%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (28.6%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.25 kg (7.1%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 15 g | 60 min | 6.9 % |
| Aroma (end of boil) | Lomik | 10 g | 10 min | 6.2 % |
| Dry Hop | Lomik | 10 g | --- | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| American West B5 | Ale | Dry | 10 g | Bulldog |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Wiśnie mrożone | 2000 g | Secondary | 14 day(s) |