

# Wiśniowe

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Viking Malt Wędzony Wiśnią	3 kg (60%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Monroe-de	50 g	30 min	2.5 %
Boil	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki z drewna wiśniowego	50 g	Boil	60 min
Flavor	Płatki dębowe Sherry Oloroso	50 g	Secondary	14 day(s)