

# Jasne pełne czereśniowe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **106**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (80%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 80 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 29 g   | 70 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |
| Boil    | Amarillo          | 20 g   | 30 min | 9.5 %      |
| Boil    | Centennial        | 40 g   | 30 min | 10.5 %     |
| Boil    | Galaxy            | 30 g   | 30 min | 15 %       |

## Yeasts

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