

## Ciemne z wiśniami

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **28**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC  |
|----------------|--------------------------------|----------------|-------|------|
| Liquid Extract | Coopers LME - Dark             | 1.5 kg (71.4%) | 78 %  | 130  |
| Grain          | Strzegom<br>Czekoladowy ciemny | 0.1 kg (4.8%)  | 68 %  | 1200 |
| Sugar          | cukier                         | 0.5 kg (23.8%) | 100 % | 0    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 20 min | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Wiśnie mrożone     | 2500 g | Primary   | 7 day(s) |
| Flavor | Laktoza            | 500 g  | Secondary | 5 day(s) |
| Flavor | Migdały w płatkach | 100 g  | Secondary | 5 day(s) |