

# 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)