Jasne pełne czereśniowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- 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 **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	29 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	12 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki drzewa czereśni	40 g	Secondary	7 day(s)