

## # 28 wiśnowy sour

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **2.2**
- Style **Cream Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Słód owsiany Fawcett	2 kg (40%)	61 %	5
Grain	Pale ale	3 kg (60%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	15 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	2500 g	Secondary	60 day(s)