

2 - Cherry Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **9.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	0.85 kg (50%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (50%)	80 %	30

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	3000 g	Secondary	14 day(s)
Flavor	Laktoza	250 g	Boil	15 min