

## #20 Cherry Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (87.2%)	80 %	35
Sugar	cukry	0.2 kg (5.1%)	100 %	---
Grain	Pilznieński	0.3 kg (7.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	10 g	15 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gestwa własna z wina wiśniowego	Ale	Liquid	300 ml	własne

### Extras

Type	Name	Amount	Use for	Time
Flavor	sok wiśniowy na pol warki przed butelkowaniem	3000 g	Bottling	---