

# Cherry Brown Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **29.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (49.4%)   | 80 %  | 5   |
| Grain | Viking Munich Malt          | 1 kg (24.7%)   | 78 %  | 18  |
| Grain | Caraaroma                   | 0.7 kg (17.3%) | 78 %  | 400 |
| Grain | Weyermann - Carawheat       | 0.25 kg (6.2%) | 77 %  | 97  |
| Grain | Black Barley (Roast Barley) | 0.1 kg (2.5%)  | 55 %  | 985 |

## Hops

| Use for             | Name               | Amount | Time      | Alpha acid |
|---------------------|--------------------|--------|-----------|------------|
| Boil                | lunga              | 20 g   | 60 min    | 11 %       |
| Boil                | East Kent Goldings | 10 g   | 20 min    | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 5 min     | 4.8 %      |
| Aroma (end of boil) | lunga              | 10 g   | 5 min     | 11 %       |
| Dry Hop             | Cascade            | 15 g   | 20 day(s) | 6 %        |

## Yeasts

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

## Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnie | 500 g  | Secondary | 5 day(s) |