

# Cherry Red Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **15.5**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Red Active	4 kg (59.7%)	79 %	35
Grain	Viking Wheat Malt	2 kg (29.9%)	83 %	5
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lemon drop	30 g	10 min	4.6 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	7 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Mrożone wiśnie (blendowane)	1500 g	Secondary	7 day(s)
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