

LEM | CHERRY Port O' Palmer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **19**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|-----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy | 3.25 kg (78.3%) | 79 % | 15 |
| Grain | Viking Malt Karmelowy 50 Czerwony | 0.2 kg (4.8%) | 75 % | 50 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (6%) | 37 % | 22 |
| Grain | Viking Malt Karmel 300 | 0.2 kg (4.8%) | 70 % | 300 |
| Grain | Viking Malt Karmelowy 600 | 0.2 kg (4.8%) | 70 % | 600 |
| Grain | Viking Malt Jęczmień palony | 0.05 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Chinook | 16 g | 60 min | 11.7 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Aroma (end of boil) | Spalt Select | 10 g | 15 min | 4.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 15 min | 3.4 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|-----------|
| Flavor | Sok wiśniowy | 3000 g | Secondary | 21 day(s) |
| Fining | Whirfloc | 2 g | Boil | 10 min |