

Sweet Cherry- Black currant ALE

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **35**
- SRM **10.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (25%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (50%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (12.5%) | 75 % | 150 |
| Grain | RED ALE Viking MAlt | 0.5 kg (12.5%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 6.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------------|--------|----------|-----------|
| Flavor | syrop herbapol Wiśnia i Czarna porzeczka | 3000 g | Primary | 21 day(s) |
| Other | ksylitol 3 łyżeczki na butelkę 0,5l | 3 g | Bottling | --- |