

Cherry Brown Ale

- 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	Iunga	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)	Iunga	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)