

## Cherry Ale 43

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.8%)   | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 0.7 kg (11.9%) | 79 %  | 7   |
| Sugar | cukier z wiśni       | 0.2 kg (3.4%)  | 100 % | 0   |
| Grain | Wheat, Flaked        | 1 kg (16.9%)   | 77 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 30 g   | 60 min | 13.3 %     |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |

### Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 2500 g | Secondary | 14 day(s) |