

Cherry

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **11.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (35.3%)	80 %	5
Adjunct	sok z wisni	5 kg (58.8%)	8.5 %	5
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150