

# Cherry

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	pale ale	3.5 kg (83.3%)	80 %	4
Sugar	glucose	0.4 kg (9.5%)	100 %	0
Sugar	sour cherry	0.3 kg (7.1%)	15 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	15.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Citra	26.5 g	5 min	12 %
Boil	Amarillo	19.5 g	5 min	9.5 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %