

# cherry red ale

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **9.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Carared                   | 0.5 kg (14.3%) | 75 %  | 39  |
| Grain | Weyermann - Pale Ale Malt | 2 kg (57.1%)   | 85 %  | 7   |
| Grain | Monachijski barke         | 1 kg (28.6%)   | 80 %  | 18  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |

## Extras

| Type   | Name             | Amount | Use for  | Time   |
|--------|------------------|--------|----------|--------|
| Flavor | wiśnie drylowane | 2000 g | Boil     | 60 min |
| Flavor | ksylitol         | 200 g  | Bottling | ---    |