

# Chocolate sour chery ale

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **10**
- SRM **39.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.4%)	80 %	5
Grain	Monachijski	2 kg (22.2%)	80 %	16
Grain	Pszeniczny	2 kg (22.2%)	85 %	4
Grain	Czekoladowy	0.25 kg (2.8%)	60 %	788
Grain	Carafa III	0.25 kg (2.8%)	70 %	1034
Grain	Caraaroma	0.25 kg (2.8%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %