

# Niegorzki cherry porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **18**
- SRM **11.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy ciemny Twój Browar	3 kg (63.2%)	80 %	---
Liquid Extract	Ekstrakt słodowy jasny Twój Browar	1.5 kg (31.6%)	80 %	---
Grain	Strzegom Czekoladowy 400	0.25 kg (5.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	15 g	60 min	8.2 %
Aroma (end of boil)	Northdown	11 g	10 min	8.2 %
Aroma (end of boil)	Izabella PL	4 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	3100 g	Boil	20 min
Other	Erytrytol	300 g	Secondary	---