

# 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 | ---    |