Sweet Cherry- Black currant ALE

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **35**
- SRM **10.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg *(25%)*	80 %	4
Grain	Strzegom Monachijski typ II	2 kg *(50%)*	79 %	22
Grain	Strzegom Karmel 150	0.5 kg *(12.5%)*	75 %	150
Grain	RED ALE Viking MAlt	0.5 kg *(12.5%)*	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	syrop herbapol Wiśnia i Czarna porzeczka	3000 g	Primary	21 day(s)
Other	ksylitol 3 łyżeczki na butelkę 0,5l	3 g	Bottling	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.