

#20 Cherry Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **9.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (87.2%) | 80 % | 35 |
| Sugar | cukry | 0.2 kg (5.1%) | 100 % | --- |
| Grain | Pilznieński | 0.3 kg (7.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| gestwa własna z wina wiśniowego | Ale | Liquid | 300 ml | własne |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|----------|------|
| Flavor | sok wiśniowy na pol warki przed butelkowaniem | 3000 g | Bottling | --- |