

Cherry Red Pale Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **15.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Viking Red Active | 4 kg (59.7%) | 79 % | 35 |
| Grain | Viking Wheat Malt | 2 kg (29.9%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7.5%) | 80 % | 2 |
| Grain | Special B Malt | 0.2 kg (3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Aroma (end of boil) | Lemon drop | 30 g | 10 min | 4.6 % |
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Citra | 7 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------------|--------|-----------|----------|
| Flavor | Mrożone wiśnie (blendowane) | 1500 g | Secondary | 7 day(s) |
|--------|--------------------------------|--------|-----------|----------|