

Chocolate sour chery ale

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **10**
- SRM **39.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (44.4%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (22.2%) | 80 % | 16 |
| Grain | Pszeniczny | 2 kg (22.2%) | 85 % | 4 |
| Grain | Czekoladowy | 0.25 kg (2.8%) | 60 % | 788 |
| Grain | Carafa III | 0.25 kg (2.8%) | 70 % | 1034 |
| Grain | Caraaroma | 0.25 kg (2.8%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.8%) | 73 % | 1001 |

Hops

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