

## 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 | ---       |