

# cherry red ale

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **9.7**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carared	0.5 kg (14.3%)	75 %	39
Grain	Weyermann - Pale Ale Malt	2 kg (57.1%)	85 %	7
Grain	Monachijski barke	1 kg (28.6%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie drylowane	2000 g	Boil	60 min
Flavor	ksylitol	200 g	Bottling	---