

# Dark Cherry Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **23.1**
- Style **Fruit Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Monachijski	2 kg (36.4%)	80 %	16
Grain	Strzegom Karmel 150	1 kg (18.2%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	lunga	40 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	3000 g	Secondary	14 day(s)