

# LEM | CHERRY Port O' Palmer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **19**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy	3.25 kg (78.3%)	79 %	15
Grain	Viking Malt Karmelowy 50 Czerwony	0.2 kg (4.8%)	75 %	50
Grain	Strzegom Monachijski typ II	0.25 kg (6%)	37 %	22
Grain	Viking Malt Karmel 300	0.2 kg (4.8%)	70 %	300
Grain	Viking Malt Karmelowy 600	0.2 kg (4.8%)	70 %	600
Grain	Viking Malt Jęczmień palony	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	16 g	60 min	11.7 %
Boil	Cascade	15 g	30 min	6 %
Aroma (end of boil)	Spalt Select	10 g	15 min	4.2 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	3.4 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok wiśniowy	3000 g	Secondary	21 day(s)
Fining	Whirfloc	2 g	Boil	10 min