

# Cherry Beech

- Gravity **10.8 BLG**
- ABV ---
- IBU **19**
- SRM **2.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony czereśnia	2.5 kg (71.4%)	90 %	3
Grain	wędzony steinbach buk	1 kg (28.6%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis