

#02 Belgian Cherry Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **11.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (68.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (4.6%) | 79 % | 10 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (7.6%) | 75 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (7.6%) | 82 % | 5 |
| Grain | Strzegom Karmel 150 | 0.75 kg (11.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Chinook i Jaryllo z 2016 | 35 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Slant | 800 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Other | Wiśnie | 3500 g | Secondary | 60 day(s) |
| Fining | Środek do klarowania piwa płynny Mangrove Jack's | 20 g | Secondary | 2 day(s) |

Notes

- Starter:
1,2 l, 100g DME - ok, 8P

przednia 21,5 BLG - 5l
do gotowania - 14,5 BLG 28l
po przelaniu do fermentora - 23,2l 15,5BLG
dodane 800ml gęstwy
Sep 27, 2020, 8:53 PM