

# Belgian Cherry Ale

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **48**
- SRM **11.9**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **22.6 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 **15.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (70.9%)	80 %	4
Grain	Strzegom Wiedeński	0.3 kg (4.3%)	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg (7.1%)	75 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.1%)	82 %	5
Grain	Strzegom Karmel 150	0.75 kg (10.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %

## 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
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Other	Wiśnie	3500 g	Secondary	60 day(s)
Fining	Tapsy	5 g	Secondary	2 day(s)