

## #02 Belgian Cherry Ale

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- 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  
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