

# 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

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