

# Cherry Belgian Amber

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.44 kg (58.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2.28 kg (30.2%)	79 %	16
Grain	Abbey Malt Weyermann	0.84 kg (11.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	24 g	15 min	4.5 %
Mash	Hallertau Spalt Select	15.6 g	75 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	13.2 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	wiśnie	3000 g	Secondary	7 day(s)
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