

# Sweet Cherry Brett Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (79%)	80 %	5
Grain	Platki owsiane	0.7 kg (10.1%)	85 %	3
Grain	Fawcett - Amber	0.46 kg (6.6%)	75 %	110
Grain	Viking Wheat Malt	0.3 kg (4.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay - Lochristi Brettanomyces Blend	Ale	Slant	100 ml	White Labs

Starter 1.5 l 11 Blg z gęstwy zebranej 17.04.2020.

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Czereśnie	6000 g	Secondary	14 day(s)
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