

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) |