

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|--------|-----------|----------|
| Flavor | wiśnie | 3000 g | Secondary | 7 day(s) |
|--------|--------|--------|-----------|----------|