

#11 Blackcurrant Sour Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**
- Temp **35 C**, Time **1440 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **1440 min** at **35C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (77.1%)	81 %	4
Grain	Pszeniczny	0.7 kg (20%)	85 %	4
Grain	Strzegom Karmel 30	0.1 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	bakterie l.plantarum	5 g	Boil	1440 min
Flavor	koncentrat wiśniowy	2500 g	Primary	17 day(s)