

# Black Currant Ale

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **52**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (43.5%)	80 %	5
Grain	Pszeniczny	0.2 kg (17.4%)	85 %	4
Grain	Monachijski	0.2 kg (17.4%)	80 %	16
Grain	Pilzneński	0.25 kg (21.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	3 g	60 min	10 %
Boil	Citra	2 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	czarna porzeczka	1000 g	Secondary	15 day(s)