

# Cherry sour ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (77.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (20%)	81 %	6
Grain	Karmelowy Czerwony	0.1 kg (2.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	3000 g	Secondary	7 day(s)
Flavor	kwask mlekowy	40 g	Bottling	---