

Cherry Sour Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **3.9**
- Style **Irish Red Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (56.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.6 kg (16.2%) | 80 % | 5 |
| Grain | Carabelge | 0.3 kg (8.1%) | 80 % | 30 |
| Grain | Słód pszeniczny Bestmalz | 0.7 kg (18.9%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Whirlpool | Amarillo | 20 g | 30 min | 9.5 % |