

Cherry Sour Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (41.7%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (13.9%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.8%) | 75 % | 30 |
| Adjunct | Wiśnie | 3 kg (41.7%) | 8.5 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|---------|------------|
| Fermentis US-05 | Ale | Dry | 10.87 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---|----------------------|--------|---------|----------|
| Other | Bakterie L.plantarum | 5.43 g | Mash | 1320 min |
| Zacieranie Kettle Sour (przed gotowaniem), 22h. | | | | |