

# Cherry Sour Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **9**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (40.2%)	81 %	4
Grain	Pszeniczny	2.7 kg (40.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.5%)	75 %	30
Sugar	Sok wiśniowy	1.216 kg (18.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Lactobacillus Plantarum	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas mlekowy	8 g	Boil	60 min
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## Notes

- Po uzyskaniu brzezki, zagotowanie przez 15 minut i schłodzenie do 40 °C, zadanie L. Plantarum i zakwaszanie przez 24 h. Później zadanie uwodnionych drożdży.  
*Jan 11, 2020, 12:03 PM*