

Cherry Sour Ale TB

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (49.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.7 kg (12.7%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.8%) | 75 % | 30 |
| Adjunct | Koncentrat wiśniowy | 2 kg (36.4%) | 48 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| 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 | 16 g | --- |
| lactobacillus plantarum | Ale | Dry | 5 g | --- |
| 24h, 36°C ~3.1ph | | | | |