

Blackcurrant Sour Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.7**
- Style **American Pale 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (57.6%)	80 %	5
Adjunct	Blackcurrant	2 kg (30.3%)	7 %	4
Grain	Platki owsiane	0.8 kg (12.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	8 g	0 min	15.5 %
Dry Hop	Lemon drop	100 g	1 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Lactobacillus	Ale	Liquid	10 ml	Wyeast Labs
Safale US-05	Ale	Slant	44.44 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	WHRLIFLOC	1 g	Boil	5 min
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