Cherry sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.2**
- Style **Fruit Beer**

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 **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **62C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pilzneński	4 kg *(66.7%)*	80 %	4
Grain	soufflet pszeniczny	2 kg *(33.3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	60 min	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Lactobacillus plantarum	Champagne	Dry	4.48 g	Sanprobi

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2000 g	Secondary	7 day(s)