

# Sour Black Currant

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.9**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 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 kg (60%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (20%)   | 82 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Mosaic   | 22 g   | 60 min   | 13.2 %     |
| Boil    | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Dry Hop | Citra    | 30 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                         |        |           |          |
|--------|-----------------------------------------|--------|-----------|----------|
| Flavor | Pulpa z czarnej porzeczki               | 1000 g | Secondary | 5 day(s) |
| Other  | Bakterie<br>Lactobacillus<br>Plantarium | 10 g   | Mash      | ---      |