

Black Currant Sour Ale 13°BLG 23-06-2018 Bakterie Kwasu Mlekowego

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.7 kg (62.7%)	81 %	4
Grain	Słód pszeniczny jasny Viking Malt (Polska)	1.7 kg (28.8%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	100 ml	Fermentum Mobile
Lactobacillus Plantarum	Ale	Culture	3 g	Swanson
20 tabletek				

Extras

Type	Name	Amount	Use for	Time
Spice	Sól Himalajska	15 g	Boil	10 min
Flavor	Koncentrat porzeczkowy 2kg	2000 g	Secondary	10 day(s)