

Cherry Sour Ale 13 BLG

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **80 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 **80C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|---------|-----|
| Grain | Pilznerski | 2.7 kg (77.1%) | 79.63 % | 4 |
| Grain | Pszeniczny | 0.7 kg (20%) | 81.62 % | 5 |
| Grain | Karmelowy30 | 0.1 kg (2.9%) | 74.65 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Safale American | Ale | Dry | 1 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-----------|
| Other | Cherry, Puree | 2000 g | Primary | 10 day(s) |