

Cherry Sour Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (83.3%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (8.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.3 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 7 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| Wyeast 3711 French Saison | Ale | Liquid | 1000 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 1000 g | Secondary | 14 day(s) |

| | | | | |
|-------|--------------|-----|----------|-----|
| Other | Kwas mlekowy | 2 g | Bottling | --- |
|-------|--------------|-----|----------|-----|