

Sour wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **8.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1.2 kg (25.8%) | 2 % | 4 |
| Grain | Strzegom Pilzneński | 1.7 kg (36.6%) | 80 % | 4 |
| Grain | Acid Malt | 0.25 kg (5.4%) | 58.7 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (10.8%) | 60 % | 3 |
| Grain | Strzegom Karmel 30 | 1 kg (21.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Slant | 300 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Sok z wiśni nfc | 3000 g | Secondary | 7 day(s) |
| Flavor | Wiśnie mrożonka | 400 g | Secondary | 7 day(s) |