

#11 Blackcurrant Sour Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.1**
- Style **Fruit Beer**

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 **80 %**
- 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**
- Temp **35 C**, Time **1440 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **1440 min** at **35C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (77.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (20%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.1 kg (2.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|-----------|
| Flavor | bakterie l.plantarum | 5 g | Boil | 1440 min |
| Flavor | koncentrat wiśniowy | 2500 g | Primary | 17 day(s) |