

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) |

Notes

- Lactobacillus Plantarum podane przy temperaturze 40 stopni. Trzymane przez 36 h.
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