

Black Currant Sour Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **5**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (71.4%)	80 %	5
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Pszeniczny	1 kg (20.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	15 g	15 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobasilus Plantarum	Ale	Culture	448 g	Sanprobi IBS
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z czarnej porzeczki	2000 g	Secondary	10 day(s)

Notes

- Zacieranie 66°C
Wysładzanie
Po wysładzaniu gotuję 15 min, chłodzę do temp 38°C i wrzucam 15-20 tabletek probiotyku Sanprobi IBS/Swanson.
Po 24-48h sprawdzam PH, gotuję brzeczkę 60 min, chłodzę i dodaję zrehydratyzowane drożdże.
Na 10 dni cichej fermentacji dodaję 2l soku z czarnej porzeczki.
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