

# Cherry sour ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (65.9%)	80 %	4
Grain	Pszeniczny	0.7 kg (17.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.7 kg (17.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale be-134	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat wiśniowy	2000 g	Boil	0 min
Other	bakterie L. plantarum	5 g	Mash	0 min

## Notes

- Bakterie dodajemy po wysładzaniu i czekamy aż zrobią swoje 24h.  
Koncentrat dodajemy na koniec gotowania  
*Jun 30, 2018, 11:53 AM*