

CZARNY, BEZ - ELDERBERRY FLOWERS SOUR ALE

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **7**
- SRM **5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------|--------|--------|------------|
| Boil | GR50 | 10 g | 30 min | 6.1 % |
| Boil | GR50 | 10 g | 15 min | 6.1 % |
| Whirlpool | GR50 | 30 g | 15 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale | Slant | 180 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|---------|-----------|----------|
| Other | Lactobacillus Plantarum | 7.275 g | Mash | 1440 min |
| Flavor | Kwiaty Czarnego Bzu | 300 g | Secondary | 5 day(s) |