

# Sour wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **8.9**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pszeniczny          | 1.2 kg (25.8%) | 2 %    | 4   |
| Grain | Strzegom Pilzneński | 1.7 kg (36.6%) | 80 %   | 4   |
| Grain | Acid Malt           | 0.25 kg (5.4%) | 58.7 % | 6   |
| Grain | Płatki owsiane      | 0.5 kg (10.8%) | 60 %   | 3   |
| Grain | Strzegom Karmel 30  | 1 kg (21.5%)   | 75 %   | 30  |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Dry Hop | Citra | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Slant | 300 ml | Lallemand  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Sok z wiśni nfc | 3000 g | Secondary | 7 day(s) |
| Flavor | Wiśnie mrożonka | 400 g  | Secondary | 7 day(s) |