

#46 Sour Redcurrant Ale

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37%)	80 %	5
Grain	Pszeniczny	1 kg (37%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.3 kg (11.1%)	75 %	20
Grain	Rice, Flaked	0.4 kg (14.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	10 min	8.9 %
Whirlpool	Puławski	50 g	0 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	czerwona pożeczka	1500 g	Secondary	7 day(s)
Other	lactobacillus plantarium	4.5 g	Mash	---

Notes

- Kettle Sour - Zawartość 10 kapsułek Sanprobi IBS do brzezki na 48h, następnie gotowanie.
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