

# Black Currant Sour Ale 13 BLG 23L

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **11**
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2.7 kg (77.1%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (20%)   | 80 %  | 6   |
| Grain | Karmelowy Jasny 30EBC      | 0.1 kg (2.9%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name                              | Amount | Use for | Time     |
|--------|-----------------------------------|--------|---------|----------|
| Flavor | Koncentrat Czarna porzeczka 2.5kg | 2500 g | Primary | 7 day(s) |

## Notes

- Koncentrat dodawać do wystudzonej brzeczki i uzupełnić sztyłą wodą do osiągnięcia 23.5L

Burzliwa 18-25 7 dni

Cicha 18-25 7 dbu

Butelkować z glukozą 7,5g/L

*May 7, 2023, 3:44 PM*

- Uwarzone w maju 2023

Uwaga - piwo regularnie wylatywało z butelki podczas otwierania !

Było bardzo smaczne ale bardzo kwaśne

*May 7, 2023, 3:44 PM*