

# Black Currant Sour Ale 13°BLG 23-06-2018 Bakterie Kwasu Mlekowego

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **9**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name                                       | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt          | 3.7 kg (62.7%) | 81 %  | 4   |
| Grain | Słód pszeniczny jasny Viking Malt (Polska) | 1.7 kg (28.8%) | 80 %  | 6   |
| Grain | Płatki owsiane                             | 0.4 kg (6.8%)  | 85 %  | 3   |
| Grain | Karmelowy Jasny 30EBC                      | 0.1 kg (1.7%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 10 g   | 45 min | 4 %        |

## Yeasts

| Name                    | Type  | Form    | Amount | Laboratory       |
|-------------------------|-------|---------|--------|------------------|
| FM50 Kłosy Kansas       | Wheat | Slant   | 100 ml | Fermentum Mobile |
| Lactobacillus Plantarum | Ale   | Culture | 3 g    | Swanson          |
| 20 tabletek             |       |         |        |                  |

## Extras

| Type   | Name                       | Amount | Use for   | Time      |
|--------|----------------------------|--------|-----------|-----------|
| Spice  | Sól Himalajska             | 15 g   | Boil      | 10 min    |
| Flavor | Koncentrat porzeczkowy 2kg | 2000 g | Secondary | 10 day(s) |