

Cherry Sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **8.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- 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 **78 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 **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (49.1%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30
Sugar	koncentrat wisniowy	2 kg (36.4%)	57 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	bakterie plantarum	5 g	Primary	1 day(s)

Notes

- 2 kg koncentratu wiśniowego + 2.5l wody do ostudzonej brzezki
Dec 28, 2018, 9:14 PM