

# Cherry Sour Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (83.3%)	81 %	4
Grain	Monachijski	0.3 kg (8.3%)	80 %	16
Grain	Pszeniczny	0.3 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	7 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3711 French Saison	Ale	Liquid	1000 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	1000 g	Secondary	14 day(s)

Other	Kwas mlekowy	2 g	Bottling	---
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