

Karolia Sour Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **16**
- SRM **4**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (71.4%) | 81 % | 4 |
| Grain | Słód zakwaszający | 0.2 kg (4.8%) | --- % | 4 |
| Grain | Słód krótki | 0.2 kg (4.8%) | --- % | --- |
| Grain | Słód dekstrynowy | 0.8 kg (19%) | --- % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 8.8 % |
| Aroma (end of boil) | Marynka | 30 g | 0 min | 8.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnie | 1400 g | Secondary | 7 day(s) |