

Black currant sour ale 13 TB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.1**

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 **18 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (49.1%)	80 %	4
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30
Adjunct	koncentrat czarnej porzeczki	2 kg (36.4%)	50 %	---