

# Cherry Sour Ale 13 BLG wesele

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **2.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29 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 wiśnowy (2kg) + woda (2.5l)	2 kg (36.4%)	75 %	---

## Hops

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

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Bakterie L.plantarum	5 g	Mash	1440 min

Zacieranie Kettle Sour (przed gotowaniem), 22h.