

# Cherry Sour Ale 13 BLG

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **80 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 **80C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznerski	2.7 kg (77.1%)	79.63 %	4
Grain	Pszeniczny	0.7 kg (20%)	81.62 %	5
Grain	Karmelowy30	0.1 kg (2.9%)	74.65 %	30

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	1 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Cherry, Puree	2000 g	Primary	10 day(s)