

Cherry Sour Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **4.2**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.9 kg (78.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.7 kg (18.9%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnia | 1000 g | Secondary | 14 day(s) |

Notes

- PLUS BAKTERIE !
Jan 21, 2019, 5:17 PM