

Sour ALE porzeczka/wiśnia

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	1 kg (22.2%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.4 %
Boil	Lublin (Lubelski)	20 g	20 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok NFC porzeczkowy	3000 g	Secondary	14 day(s)
Flavor	Sok NFC wiśniowy	3000 g	Secondary	14 day(s)

Notes

- Warkę podzielić na dwie części. Fermentacja w garażu.

Po 3 litry soku na cichą do każdej warki.

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