

# 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.

*Jul 25, 2022, 6:02 PM*