Cherry Sour Ale " "

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

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 **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(57.7%)*	80 %	5
Grain	Pszeniczny	1 kg *(19.2%)*	85 %	4
Grain	Weyermann - Carapils	1 kg *(19.2%)*	78 %	4
Grain	Płatki owsiane	0.2 kg *(3.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	kwas mlekowy 2ml/l	2 g	Secondary	7 day(s)
Flavor	Wiśnie mrożone	4 g	Primary	14 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.