

#130 Sour Ale Wiśnia

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **9**
- SRM **2.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	2.5 kg (83.3%)	82 %	3
Grain	Malteurop Wheat	0.5 kg (16.7%)	86.8 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	Fermentis