

## #17 Cherry Sour

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **5**
- SRM **7.4**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

### Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (72.7%)	85 %	5
Grain	Weyermann - Acidulated Malt	0.25 kg (9.1%)	80 %	6
Grain	Weyermann - Carared	0.5 kg (18.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka	20 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z wiśni	3000 g	Primary	2 day(s)