

Blackcurrant Sour Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (57.6%) | 80 % | 5 |
| Adjunct | Blackcurrant | 2 kg (30.3%) | 7 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 8 g | 0 min | 15.5 % |
| Dry Hop | Lemon drop | 100 g | 1 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|----------|-------------|
| Wyeast - Lactobacillus | Ale | Liquid | 10 ml | Wyeast Labs |
| Safale US-05 | Ale | Slant | 44.44 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|-----|------|-------|
| Fining | WHRLIFLOC | 1 g | Boil | 5 min |
|--------|-----------|-----|------|-------|