

Cherry sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.2**
- Style **Fruit Beer**

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 **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **62C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | soufflet pilzneński | 4 kg (66.7%) | 80 % | 4 |
| Grain | soufflet pszeniczny | 2 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 20 g | 60 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-----------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
| Lactobacillus plantarum | Champagne | Dry | 4.48 g | Sanprobi |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśńie | 2000 g | Secondary | 7 day(s) |