

# Sauer Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **7.7**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Torried	1.5 kg (18.8%)	79 %	4
Grain	Strzegom Bursztynowy	1.5 kg (18.8%)	70 %	49
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	8.1 %
Boil	Cascade	20 g	30 min	8.1 %
Boil	Chinook	30 g	10 min	11.6 %
Boil	Cascade	28 g	10 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum - Sanprobi	9 g	Boil	0 min

Flavor	Wiśnia	3000 g	Secondary	---
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## Notes

- Dodanie Sanprobi po 10 min gotowania , schłodzenie brzezki , później tydzień zakwaszania. Następnie ponowne gotowanie chmielenie, fermentowanie , na cichą dodanie wiśni.  
*May 3, 2020, 8:08 PM*