

# Sour wiśnia

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **8.9**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (25.8%)	2 %	4
Grain	Strzegom Pilzneński	1.7 kg (36.6%)	80 %	4
Grain	Acid Malt	0.25 kg (5.4%)	58.7 %	6
Grain	Płatki owsiane	0.5 kg (10.8%)	60 %	3
Grain	Strzegom Karmel 30	1 kg (21.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z wiśni nfc	3000 g	Secondary	7 day(s)
Flavor	Wiśnie mrożonka	400 g	Secondary	7 day(s)