

Cherry Sour Ale TB

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (49.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (12.7%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.8%)	75 %	30
Adjunct	Koncentrat wiśniowy	2 kg (36.4%)	48 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	---
Lactobacillus plantarum	Ale	Dry	5 g	---
24h, 36°C ~3.1pH				