

Black Currant Sour Ale 13 BLG 23L

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **11**
- SRM **3.3**
- 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 **70 %**
- 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 **80 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 **80C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (77.1%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (20%) | 80 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|---------|----------|
| Flavor | Koncentrat Czarna porzeczka 2.5kg | 2500 g | Primary | 7 day(s) |

Notes

- Koncentrat dodawać do wystudzonej brzeczki i uzupełnić sztyłą wodą do osiągnięcia 23.5L

Burzliwa 18-25 7 dni

Cicha 18-25 7 dbu

Butelkować z glukozą 7,5g/L

May 7, 2023, 3:44 PM

- Uwarzone w maju 2023

Uwaga - piwo regularnie wylatywało z butelki podczas otwierania !

Było bardzo smaczne ale bardzo kwaśne

May 7, 2023, 3:44 PM