

## #53 Sour Strawberry Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Rice, Flaked	0.4 kg (11.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki pulpa	2500 g	Secondary	5 day(s)
Flavor	Laktoza	500 g	Boil	10 min

### Notes

- Sanprobi, 7 kapsulek, Kettle Sour, 48h.  
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