

Acid pussy cat 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **65 C**, Time **20 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **65C**
- Keep mash **0 min** at **80C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (50%)	80 %	7
Grain	Briess - Pilsen Malt	3 kg (37.5%)	80.5 %	2
Grain	Barley, Flaked	1 kg (12.5%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	10 min	15 %
Whirlpool	Citra	50 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Lager	Lager	Liquid	125 ml	Wyeast Labs