

Blueberry Ice Cream Sour Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|------------|-------|-----|
| Grain | Pilzneński IREKS | 2 kg (50%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (25%) | 85 % | 3 |
| Grain | Pszeniczny IREKS | 1 kg (25%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | lunga | 40 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|---------|--------|------------|
| Lactobacillus plantarum | Ale | Culture | 5 g | Serowar |
| pH przed zakwaszeniem 4.4 40°C 24h pH po zakwaszaniu 3.4-3.5 | | | | |
| Safale S-04 | Ale | Slant | 150 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--|-----------------------|--------|-----------|-----------|
| Flavor | laktoza | 1000 g | Boil | 10 min |
| Flavor | mrożona czarna jagoda | 3250 g | Secondary | 14 day(s) |
| zblendowane i spasteryzowane 80°C 10 min | | | | |
| Flavor | ekstrakt wanilowy | 60 g | Bottling | 1 min |
| wstępnie 60 ml, będzie testowane przy rozlewie jakie proporcje | | | | |