

# Blueberry Ice Scream Sour Ale v1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.7**
- Style **Berliner Weisse**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 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 **17.5 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 **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Platki owsiane	1 kg (20%)	85 %	3
Grain	Viking Wheat Malt	1 kg (20%)	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 zakwaszeniu 3.4-3.5				
Safale S-04	Ale	Slant	150 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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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				