

# Fruit Sour Chilli Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **13.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (87.7%)	80 %	7
Grain	Weyermann - Carared	0.3 kg (10.5%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.8%)	73 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	6 g	60 min	12.1 %
Aroma (end of boil)	Izabella	5 g	10 min	6.8 %
Aroma (end of boil)	Citra	5 g	10 min	12.5 %
Aroma (end of boil)	Idacho 7	5 g	5 min	12.1 %
Dry Hop	Idaho 7	10 g	7 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	500 g	Secondary	5 day(s)