

Polish hoppy sour ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilznieński | 1 kg (40%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (40%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Exp 2/20 | 20 g | 30 min | 11.2 % |
| Whirlpool | Puławski | 20 g | 30 min | 7.4 % |
| Dry Hop | Exp 2/20 | 50 g | 5 day(s) | 11.2 % |
| Dry Hop | Puławski | 50 g | 5 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 15 ml | Omega |

Notes

- Zakwaszana przez 34 godziny w temp. 36 st.
27.12 dodano uwodnione drożdże Lutra w temp. 11 st.

BLG początkowe - 12.5 BLG
Chmienie na zimno 4.01.
Butelkowanie 9.01
Ekstrakt końcowy 3 BLG.
A: nafta, białe owoce, agrest, mandarynka
S: średnia kwaśność.
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