

# Porzeczka Phill Sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	2 kg (40.8%)	80 %	6
Grain	Pilsner Malz Best	1 kg (20.4%)	81 %	3
Grain	Weizenmalz Best	0.5 kg (10.2%)	82 %	4
Grain	Płatki pszeniczne	0.85 kg (17.3%)	60 %	3
Grain	Oats, Flaked	0.15 kg (3.1%)	80 %	2
Grain	Carapils Best	0.2 kg (4.1%)	75 %	5
Grain	Carahell Best	0.2 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	45 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Liquid	200 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czerwona porzeczka - Mrożona	2000 g	Secondary	7 day(s)