

## Porzeczka Phill Sour v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Płatki owsiane      | 0.4 kg (5.8%)  | 60 %  | 3   |
| Grain | Strzegom Pszeniczny | 2 kg (29%)     | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 4.5 kg (65.2%) | 80 %  | 4   |

### Yeasts

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

### Extras

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