

# Porzeczka Phill Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **5.8**
- 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 **29.2 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 1.5 kg (20.5%) | 80 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (6.8%)  | 60 %  | 3   |
| Grain | Weyermann - Carapils        | 1 kg (13.7%)   | 78 %  | 4   |
| Grain | Strzegom Pszeniczny         | 2 kg (27.4%)   | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1.7 kg (23.3%) | 79 %  | 22  |
| Grain | Pilzneński                  | 0.6 kg (8.2%)  | 81 %  | 4   |

## 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) |