

## SOUR #5

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **5**
- SRM **3**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **364 liter(s)**
- Total mash volume **468 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński Weyermann	52 kg (50%)	80.6 %	3.5
Grain	Pszeniczny Weyermann	52 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	200 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawka liofilizowana gryś	25000 g	Primary	20 day(s)
Flavor	Marakuja pulpa mrożona	40000 g	Primary	20 day(s)

### Notes

- Do zgłoszenia 11,2°P  
*Apr 16, 2024, 5:19 PM*