

## SOUR

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.9**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (29.4%)	80 %	5
Grain	Rice, Flaked	0.3 kg (8.8%)	70 %	2
Grain	płatki jęczmienne	0.4 kg (11.8%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	10 min	7.1 %
Boil	Oktawia	20 g	5 min	7.1 %
Whirlpool	Oktawia	10 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

### Notes

- brzezka21l obnizono ph do 4.5 dodano 10 kapsulek probiotyku  
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