

Sour Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Sahti malt	5 kg (100%)	82 %	4.4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Citra	20 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Plantarum	3 g	Primary	3 day(s)

Notes

- Starter z 3 kapsulek plantarum na koniec fermentacji burzliwej. Sprawdzac smakowo jak sie zakwasilo
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