

Sour porzeczka

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **4.3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (45.5%)	2 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Weyermann - Pale Ale Malt	2 kg (36.4%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Porzeczka czerwona	3000 g	Secondary	7 day(s)