

# Sourtime

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 1 kg (16.7%) | 80 %  | 4   |
| Grain | Pszeniczny           | 2 kg (33.3%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 5 g    | 60 min | 10 %       |
| Aroma (end of boil) | Citra   | 60 g   | 0 min  | 12 %       |

## Yeasts

| Name                            | Type | Form    | Amount | Laboratory |
|---------------------------------|------|---------|--------|------------|
| WLP051 - California Ale V Yeast | Ale  | Slant   | 100 ml | White Labs |
| Lactobacillus                   | Ale  | Culture | 2 g    | ---        |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Pulpa z mango | 450 g  | Secondary | 14 day(s) |
| Flavor | Pulpa z guawy | 450 g  | Secondary | 14 day(s) |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. Gotować brzeczke przez 15 minut (bez chmielu)
- 2. Schłodzić do 38 stopni
- 3. Utrzymywać temperaturę (20-35stopni) przez 48h
- 4. Po 48h gotować, chłodzić i zadać drożdże

*May 3, 2018, 10:08 PM*