

# The Acid Queen Hoppy Fruit Sour Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (50%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 2.5 kg (25%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 2.5 kg (25%) | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | hallertauer taurus | 5 g    | 60 min   | 14 %       |
| Boil    | Simcoe             | 40 g   | 9 min    | 13.2 %     |
| Boil    | Lemon drop         | 20 g   | 9 min    | 4.6 %      |
| Dry Hop | Simcoe             | 60 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Lemon drop         | 80 g   | 3 day(s) | 4.6 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Notes

- Brzeczka będzie zakwaszona Lactobacillus plantarum na dwa dni w 35 stopniach. Po tym czasie gotowanie, chmielenie, fermentacja burzliwa. Na fermentację cichą warka zostanie podzielona na dwie porcje: jedna dostanie owoce (100-150g na 1 litr piwa), druga zostanie nachmielona na zimno.

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