

Low alco sour ale with passiofruit

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.3 liter(s)**

Steps

- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **3.2 liter(s)** of strike water to **87.8C**
- Add grains
- Keep mash **30 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (46.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.2 kg (18.5%)	61 %	5
Grain	Monachijski	0.38 kg (35.2%)	80 %	16

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Lactobacilusy	5 g	Primary	2 day(s)