

SOUR ALE MORELA & RABARBAR

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **1**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (30%)	83 %	5
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5
Grain	Platki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	1 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min
Other	Morela	2050 g	Secondary	21 day(s)
Other	Rabarbar	1050 g	Secondary	21 day(s)

Notes

- Lallemand Wild Sour Pitch 3 gramy na 24 h (kettle sour).
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