Blueberry Ice Cream Sour Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	2 kg *(50%)*	82 %	4
Grain	Płatki owsiane	1 kg *(25%)*	85 %	3
Grain	Pszeniczny IREKS	1 kg *(25%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	40 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	5 g	Serowar
pH przed zakwaszeniem 4.4 40°C 24h pH po zakwaszaniu 3.4-3.5				
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time

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

Flavor	laktoza	1000 g	Boil	10 min
Flavor	mrożona czarna jagoda	3250 g	Secondary	14 day(s)
zblendowane i spasteryzowane 80°C 10 min				
Flavor	ekstrakt wanillowy	60 g	Bottling	1 min
wstępnie 60 ml, będzie testowane przy rozlewie jakie proporcje				