

#94 SOURdanappel (jeżyna/mandarynka)

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **11**
- SRM **2.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.5 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Pale Ale Maris Otter Extra | 2 kg (59.5%) | 80 % | 3.5 |
| Grain | Viking Malt Pszeniczny | 0.5 kg (14.9%) | 81 % | 5 |
| Grain | Dextrin Malt 2,2-3,3 EBC Crisp | 0.6 kg (17.9%) | 72 % | 2.7 |
| Sugar | Candi Sugar, Clear | 0.26 kg (7.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------------|--------|----------|------------|
| Aroma (end of boil) | Mandarina Bavaria DE 2019 granulat | 15 g | 30 min | 7.7 % |
| Dry Hop | Mandarina Bavaria DE 2019 granulat | 35 g | 7 day(s) | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand WildBrew™ Philly Sour | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-----------|
| Flavor | Pulpa jeżyna do #94J | 1000 g | Primary | 10 day(s) |
| Flavor | Pulpa mandarynka do #94M | 1000 g | Primary | 10 day(s) |