

# Fruit sour

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (51.3%)	80.5 %	3
Grain	Płatki owsiane	1 kg (25.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (10.3%)	76.1 %	0
Grain	Cara-Pils/Dextrine	0.5 kg (12.8%)	72 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	1500 ml	White Labs

## Notes

- Maltodekstryna zamiast laktozy. Carabody zamiast carapilsa.

Zakwaszane ponad 48h  
Drozdze zadane 06.11.2024  
Dwa wiadra po 5.5l piwa + 1l starter.  
Blg początkowe 14.0

Butelkowanie 18.11.2024 vol 2.2  
Piña colada w kanał - tłuste, bez kokosa.  
BLG końcowe 4.5, alk. 5.2%  
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