# The Acid Queen Fruit Sour Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **72 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **78.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Briess - Pale Ale Malt | 12 kg *(50%)* | 80 % | 7 |
| Grain | Pszeniczny | 6 kg *(25%)* | 85 % | 4 |
| Grain | Oats, Flaked | 6 kg *(25%)* | 80 % | 2 |
| Ześrutowany owies | | | | |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnat PL | 20 g | 60 min | 11.2 % |
| Boil | Chinook PL | 100 g | 9 min | 10 % |
| Boil | Cascade PL | 50 g | 9 min | 5.2 % |
| Dry Hop | Chinook PL | 100 g | 7 day(s) | 10 % |
| Dry Hop | Cascade PL | 200 g | 7 day(s) | 5.2 % |

## Yeasts

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

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