

# Philly Sour

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **5**
- SRM **3.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Wheat Blanc - Castle Malting	1 kg (22.7%)	81 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	3.11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	4 g	Mash	60 min
Water Agent	Kwas mlekowy	7 g	Mash	60 min