

## 12. Pigwa / Porzeczka Sour Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (42.7%) | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (9.7%)  | 81 %  | 4   |
| Grain | Pilznieński       | 2.2 kg (42.7%) | 81 %  | 4   |
| Grain | wędzony czereśnią | 0.25 kg (4.9%) | 81 %  | 6   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 24 g   | 60 min | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type  | Name     | Amount | Use for | Time     |
|-------|----------|--------|---------|----------|
| Other | sanprobi | 20 g   | Mash    | 1440 min |

### Notes

- Podział warki na 2; do jednej części pigwa, do drugiej czerwona porzeczka.  
*Sep 16, 2018, 5:10 PM*