

## #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)