

mm sour III cz2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **18 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **15 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **14.2C**
- Add grains
- Keep mash **5 min** at **15C**
- Keep mash **60 min** at **66C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (25.6%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (37.6%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Caramel/Crystal Malt - 30L	0.25 kg (3.8%)	75 %	59
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (18%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Whirlpool	Sabro	100 g	0 min	15 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Other	pulpa marakuja	2400 g	Primary	8 day(s)
Other	pulpa mango	1600 g	Primary	8 day(s)