

# Phill Sour II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.1**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (66.7%)	80 %	6
Grain	Weizenmalz Best	0.5 kg (11.1%)	82 %	4
Grain	Płatki pszeniczne	0.1 kg (2.2%)	60 %	3
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Carapils Best	0.2 kg (4.4%)	75 %	5
Grain	Carahell Best	0.2 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	30 g	20 min	12 %
First Wort	Hallertau Blanc	5 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Liquid	200 ml	Lallemand