

# The Acid Queen Fruit Sour Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (50%)	80 %	7
Grain	Pszeniczny	3 kg (25%)	85 %	4
Grain	Oats, Flaked	3 kg (25%)	80 %	2
Ześrutowany owies				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PL	10 g	60 min	11.2 %
Boil	Chinook PL	50 g	9 min	10 %
Boil	Cascade PL	30 g	9 min	5.2 %
Dry Hop	Chinook PL	50 g	7 day(s)	10 %
Dry Hop	Cascade PL	70 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Brzeczka będzie zakwaszona Lactobacillus plantarum na dwa dni w 35 stopniach. Po tym czasie gotowanie, chmilenie, fermentacja burzliwa. Na fermentację cichą warka zostanie podzielona na dwie porcje: jedna

dostanie owoce (100-150g na 1 litr piwa), druga zostanie nachmielona na zimno  
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