

#17b Fruit Sour Amber Wheat Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **7.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Pszeniczny	0.75 kg (30%)	85 %	4
Grain	Weyermann - Carawheat	0.25 kg (10%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	5 g	10 min	11 %
Boil	lunga	15 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Notes

- Zakwaszane metodą kettle sour probiotykiem Sanprobi.
Dodatkim na cichą będzie:
800 g pulpy z mango (112 g cukru)
300 g czarnej porzeczki (21 g cukru)
Powinno dać to piwo o ekstrakcie mniej więcej 14 plato.
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