

## #17b Fruit Sour Amber Wheat Ale

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- 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.  
*Feb 27, 2019, 10:59 PM*