

2# Kettle sour ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.6**
- Style **Gose**

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)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (80%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (20%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 40 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 35 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|-------|
| Other | Lactobacillus plantarum | 2.5 g | Boil | 1 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zatrzeć ---> Wysłodzić ----> Ostudzić do 40stC ----> Dodać bakterie -----> Trzymać w garnku przez 36h-48h do zakwaszenia -----> Zagotować i nachmilić.
Jun 25, 2020, 3:43 PM