

## #39 Espresso tonic sour

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **5**
- SRM **10.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **14 %**
- Size with trub loss **4.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **6.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (72.5%)	79 %	10
Grain	Pszoniczny	0.15 kg (10.9%)	85 %	4
Grain	Simpsons - Crystal Dark	0.1 kg (7.2%)	74 %	158
Grain	Carabody	0.1 kg (7.2%)	70 %	10
Sugar	Cukier	0.03 kg (2.2%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zappa	13 g	5 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	60 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z 1 cytryny	5.5 g	Boil	10 min
Flavor	Espresso z 3 filiżanek	225 g	Boil	0 min

### Notes

- 1 filiżanka największej objętości espresso to 75ml, czyli trzeba wlać 3 filiżanki. Espresso wlane po wyłączeniu palnika. Skórka z 1 cytryny to ok. 5.5 g  
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