

## #53 Sour Strawberry Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58.8%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (29.4%)   | 85 %  | 4   |
| Grain | Rice, Flaked         | 0.4 kg (11.8%) | 70 %  | 2   |

### Hops

| Use for             | Name  | Amount | Time  | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 100 g  | 0 min | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Truskawki pulpa | 2500 g | Secondary | 5 day(s) |
| Flavor | Laktoza         | 500 g  | Boil      | 10 min   |

### Notes

- Sanprobi, 7 kapsulek, Kettle Sour, 48h.  
*Jul 29, 2020, 9:55 PM*