

## #79 SOURdanappel Lollapalężny

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **2.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25.45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Owsiany 2-7 EBC Crisp	1 kg (23.5%)	83 %	4.5
Grain	Wheat Malt 2,8-5,5 EBC Crisp	1 kg (23.5%)	84 %	4.1
Grain	Pilzneński Eraclea 2,5-4,5 EBC Weyermann	2 kg (46.9%)	83 %	3.5
Sugar	Cukier (z pulpy)	0.26 kg (6.1%)	78.3 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín NZ 2020 granulat	10 g	60 min	10.1 %
Boil	Nelson Sauvín NZ 2020 granulat	10 g	10 min	10.1 %
Dry Hop	Nelson Sauvín NZ 2020 granulat	30 g	7 day(s)	10.1 %
Dry Hop	Hallertau Blanc DE 2018 granulat	100 g	7 day(s)	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand WildBrew™ Philly Sour	Ale	Dry	22 g	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa marakuja	2000 g	Primary	12 day(s)