

#93 Philly sour

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (85.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Citra | 80 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 6 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | puree malina | 500 g | Secondary | 1 day(s) |
| Flavor | puree marakuja | 1000 g | Secondary | 1 day(s) |

Notes

- Warzenie 20/11/21
Tydzień 21C
Półtorej w 23-24C
09/12/21 Po dwóch i pół dodana pulpa: 1kg Mara, 0,5kg maliny

na 09/12/21:
odfermentowanie 71%, 4% alk
kwaśność fajna, ale pusto, smak estrów - najbliższej brzoskwini, ogólnie bez szału, stąd dodatki, chyba trzeba lakto

o ile dobrze pamiętam, wsypałem 400 lub 500g lakto (dużo)
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