

Acid pussy cat 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **65 C**, Time **20 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **65C**
- Keep mash **0 min** at **80C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (50%) | 80 % | 7 |
| Grain | Briess - Pilsen Malt | 3 kg (37.5%) | 80.5 % | 2 |
| Grain | Barley, Flaked | 1 kg (12.5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Galaxy | 50 g | 10 min | 15 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - American Lager | Lager | Liquid | 125 ml | Wyeast Labs |