

Brzoskwiowe Sour Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (42.1%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 4 kg (42.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (10.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (5.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 30 g | 60 min | 5.2 % |
| Boil | Cascade PL | 30 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|-----------|----------|
| Other | Pulpa Brzoskwiowa | 4000 g | Secondary | 7 day(s) |