

# Fruit Sour Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **9**
- SRM **2.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.48 kg (80%)	81 %	4
Grain	Żytni	0.37 kg (20%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Malina	1000 g	Boil	20 min
Flavor	Zest z limonek	3 g	Boil	10 min
Flavor	Mięta	10 g	Boil	5 min

## Notes

- Miętę sprawdzić, zest z 3 limonek  
*Jul 25, 2018, 11:10 AM*