

# FRUIT SOUR ALE

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

| Type    | Name                               | Amount         | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński                | 3.5 kg (47.9%) | 80 %  | 4   |
| Grain   | Strzegom Wiedeński                 | 1 kg (13.7%)   | 79 %  | 10  |
| Grain   | Słód Pszeniczny Jasny 5kg Bestmalz | 0.5 kg (6.8%)  | 76 %  | 5   |
| Grain   | Płatki owsiane                     | 2 kg (27.4%)   | 60 %  | 3   |
| Adjunct | ŁUSKA RYŻOWA                       | 0.3 kg (4.1%)  | 3 %   | 3   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 5 g    | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 10 g   | 30 min | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 15 min | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Fining | Wiflock | 25 g   | Boil    | 15 min |