

# HCB016 Grapefruit Sour Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **2.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.7 kg (77.1%)	80.5 %	2
Grain	Pszeniczny	0.7 kg (20%)	85 %	4
Grain	Strzegom Karmel 30	0.1 kg (2.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	koncentrat Grejpprutowy	2000 g	Primary	10 day(s)
Other	bakterie	5 g	Boil	60 min