

## mm sour II

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **24**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (32%)	80 %	4
Grain	Pszeniczny	2 kg (32%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (16%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (16%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Mosaic	100 g	0 min	10 %

### Extras

Type	Name	Amount	Use for	Time
Other	pulpa mango	1.6 g	Primary	8 day(s)
Other	pulpa marakuja	1.6 g	Primary	8 day(s)