

mm sour III cz1

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **4.2**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32 liter(s)**
- Boil time **5 min**
- Evaporation rate **18 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (31.2%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (45.9%)	83 %	5
Grain	Płatki owsiane	0.5 kg (9.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.2%)	85 %	3
Grain	Caramel/Crystal Malt - 30L	0.25 kg (4.6%)	75 %	59

Notes

- lactobacillus plantarum 24h 36°C
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