

# Polish hoppy sour ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pilznieński              | 1 kg (40%)   | 81 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (40%)   | 82 %  | 5   |
| Grain | Płatki owsiane           | 0.5 kg (20%) | 60 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Exp 2/20 | 20 g   | 30 min   | 11.2 %     |
| Whirlpool | Puławski | 20 g   | 30 min   | 7.4 %      |
| Dry Hop   | Exp 2/20 | 50 g   | 5 day(s) | 11.2 %     |
| Dry Hop   | Puławski | 50 g   | 5 day(s) | 7.4 %      |

## Yeasts

| Name          | Type | Form   | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale  | Liquid | 15 ml  | Omega      |

## Notes

- Zakwaszana przez 34 godziny w temp. 36 st.  
27.12 dodano uwodnione drożdże Lutra w temp. 11 st.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

BLG początkowe - 12.5 BLG  
Chmienie na zimno 4.01.  
Butelkowanie 9.01  
Ekstrakt końcowy 3 BLG.  
A: nafta, białe owoce, agrest, mandarynka  
S: średnia kwaśność.  
*Dec 27, 2022, 10:01 PM*