

Raspberry Sour

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **11**
- SRM **3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (58%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (29%)	80 %	6
Grain	Słód owsiany Fawcett	0.2 kg (5.8%)	61 %	5
Grain	Płatki owsiane	0.25 kg (7.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	45 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	10 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Sok NFC z malin	2000 g	Secondary	7 day(s)
--------	-----------------	--------	-----------	----------