

Sour Ale 2.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (80%) | 80 % | 5 |
| Grain | Barley, Flaked | 0.6 kg (10%) | 70 % | 4 |
| Grain | Platki owsiane | 0.6 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP067 | Ale | Liquid | 100 ml | White Labs |
| WLP648 | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | Maliny | 1000 g | Secondary | 28 day(s) |
| Flavor | Mango | 1000 g | Secondary | 14 day(s) |
| Flavor | Ananas | 1000 g | Secondary | 14 day(s) |

Notes

- Warka do podzielenia - pierwsza część do fermentacji na WLP067 i potem dodatkiem laktozy (ewentualnie, do 1 BLG), mango i ananasa. Druga do fermentacji brettami i na cichą maliny.
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