

# Sour Ale z Kiwi

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **3.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (66.7%)  | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny        | 2 kg (26.7%)  | 80 %  | 6   |
| Grain | Płatki owsiane                    | 0.5 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 40 g   | 55 min | 13.5 %     |
| Aroma (end of boil) | Citra  | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.4 g | Safale     |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Przecier z kiwi | 3 g    | Secondary | 2 day(s) |