

Sour Pigwa

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (40%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.8 kg (40%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 4 g | 50 min | 13.2 % |
| Dry Hop | Amarillo | 18 g | 3 day(s) | 9.5 % |
| Dry Hop | Galaxy | 12 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 12 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 500 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Other | Kwas mlekowy | 36 g | Boil | 50 min |
| Spice | Skórka słodkiej pomarańczy | 36 g | Boil | 5 min |

| | | | | |
|-------------|--------------|------|------|--------|
| Water Agent | Kwas mlekowy | 12 g | Mash | 0 min |
| Spice | Pigwa | 50 g | Boil | 10 min |