

# Sour Prunum Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **7.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (63.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (21.1%)	85 %	3
Grain	Crystal Wheat Malt Fawcett	0.2 kg (10.5%)	75 %	90
Grain	Viking Malt Wędzony jabłonią	0.1 kg (5.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	5.9 %
Boil	Fuggles	10 g	20 min	5.9 %
Dry Hop	Izabella	20 g	3 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B5 american west	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa z mirabelek	1000 g	Secondary	7 day(s)
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