

# The Acid Queen Hoppy Fruit Sour Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Pszeniczny	2.5 kg (25%)	85 %	4
Grain	Płatki owsiane	2.5 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	5 g	60 min	14 %
Boil	Simcoe	40 g	9 min	13.2 %
Boil	Lemon drop	20 g	9 min	4.6 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %
Dry Hop	Lemon drop	80 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- Brzeczka będzie zakwaszona Lactobacillus plantarum na dwa dni w 35 stopniach. Po tym czasie gotowanie, chmielenie, fermentacja burzliwa. Na fermentację cichą warka zostanie podzielona na dwie porcje: jedna dostanie owoce (100-150g na 1 litr piwa), druga zostanie nachmielona na zimno.

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