

Your Sourness_sour fruit ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (62.5%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (25%)	85 %	5
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sorachi Ace	100 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	grillowany ananas	2000 g	Secondary	7 day(s)

Notes

- zakwaszanie w garze (probiotyki sanrobi 100g, całe opakowanie), czas 48h
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