40. Sour Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.6**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50%)*	81 %	4
Grain	Viking Pale Ale malt	1.5 kg *(30%)*	80 %	5
Grain	Płatki pszeniczne	1 kg *(20%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	45 min	13 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	15 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	96 ml	Fermentis

Notes

- Pierwsze podejście do Sour Ale:

  Starter - 5 kapsułek L. Plantarum - Sanprobi do 500ml brzeczki 10blg.

  Docelowo 4 wersje - Bazowa, Wiśnia, Czarna Porzeczka, Truskawka

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Starter - 17.07, godz 19:00

Warzenie i zakwaszanie: 19.07 godzina 19-23

Gotowanie: 21.07, godzina 7:00
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