

czarna porzeczką sour

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **3.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

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

Mash step by step

- Heat up **6.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (83.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.4 kg (16.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	sok NFC owoc?	2000 g	Secondary	10 day(s)
Other	maltodextrin	200 g	Boil	5 min
Other	kwask mlekowy 80% 20ml	20 g	Bottling	---