

Apple bison Grass sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (49%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Carabody	0.3 kg (5.9%)	80 %	10
Grain	Melanoiden Malt	0.2 kg (3.9%)	80 %	39
Adjunct	Koncentrat jabłkowy	1.6 kg (31.4%)	95 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa Żubrowa	3 g	Secondary	7 day(s)