

## Fruit Sour Ale - Owoce Leśne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (45.5%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (45.5%)  | 82 %  | 4   |
| Grain | Płatki pszeniczne    | 0.2 kg (9.1%) | 85 %  | 3   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | East Kent Goldings    | 10 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 10 min | 3.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5.7 g  | ---        |

### Extras

| Type                                                                           | Name                                                                               | Amount | Use for   | Time      |
|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------|--------|-----------|-----------|
| Other                                                                          | Lactobasillus Plantarum                                                            | 20 g   | Mash      | ---       |
| 20 kapsulek bez otoczki na 12h w temp 36 stopni między zacieraniem a warzeniem |                                                                                    |        |           |           |
| Flavor                                                                         | Owoce Leśne<br>Mrożone - maliny,<br>jagody, jeżyny,<br>czerwona/czarna<br>pożeczka | 1500 g | Secondary | 10 day(s) |

### Notes

- Lactobasillus Plantarum dodane po zacieraniu w 36 stopniach C na 12h. pH zeszło do 3,5.  
36 stopni utrzymane przez całe 12h po czym brzeczka zagotowana.  
*Feb 28, 2019, 12:52 PM*