The Acid Queen Fruit Sour Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4**

Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **72 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **78.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	12 kg *(50%)*	80 %	7
Grain	Pszeniczny	6 kg *(25%)*	85 %	4
Grain	Oats, Flaked	6 kg *(25%)*	80 %	2
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PL	20 g	60 min	11.2 %
Boil	Chinook PL	100 g	9 min	10 %
Boil	Cascade PL	50 g	9 min	5.2 %
Dry Hop	Chinook PL	100 g	7 day(s)	10 %
Dry Hop	Cascade PL	200 g	7 day(s)	5.2 %

Yeasts

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

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