

Apple bison Grass sour 10l

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (4.8%)	75 %	5
Grain	Melanoiden Malt	0.25 kg (6%)	80 %	39
Adjunct	Koncentrat jabłkowy Purena	1 kg (23.8%)	95 %	4
Grain	Acidulated BESTMALZ	0.25 kg (6%)	76 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 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
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Herb	Trawa Żubrowa	4 g	Boil	10 min
Herb	Trawa żubrowa	8 g	Secondary	7 day(s)

Notes

- Koncentrat na 0 min gotowania
Jun 5, 2025, 11:39 AM