

#0 RASPBERRY SOUR ALE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Słód pilznieński zero Viking Malt (Strzegom) | 4 kg (80%) | --- % | 4 |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 0.5 kg (10%) | --- % | 5 |
| Grain | Słód Viking Malt (Strzegom) - słód owsiany | 0.5 kg (10%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Aramis | 15 g | 60 min | 8.5 % |
| Dry Hop | Aramis | 45 g | 2 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare nadreńskie | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|--------|-----------|-----------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |
| Flavor | pulpa z malin | 1000 g | Secondary | 15 day(s) |

Notes

- zakwaszanie w kotle: gotowanie 15 min., schłodzenie brzezki do 45°C, lactobacillus 150 ml komórek 35-45°C;
schłodzenie brzezki do temp. 14-15°C;
fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 14-20°C;
maliny dodane w 5 dniu fermentacji, gdy burzliwa zwalnia;
przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14-21 dni
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