

#16 SOUR

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **6.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (41.7%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Sugar	Brown Sugar, Light	0.5 kg (8.3%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

Notes

- 40ml kwas mlekowy 80% dla wstępnego zakwaszenia

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

bakterie Lactobasilus Plantarum 42h - do PH 3,46
Gotowanie 10+10g Marynka
Fermentacja
Podział na warki
+witamina C
- 5L Porzeczka
- 5l cytryna
- 15l wiśnie
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