

## #79 SOURdanappel Lollapalężny

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **2.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25.45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name                                     | Amount         | Yield  | EBC |
|-------|--|----------------|--------|-----|
| Grain | Owsiany 2-7 EBC Crisp                    | 1 kg (23.5%)   | 83 %   | 4.5 |
| Grain | Wheat Malt 2,8-5,5 EBC Crisp             | 1 kg (23.5%)   | 84 %   | 4.1 |
| Grain | Pilzneński Eraclea 2,5-4,5 EBC Weyermann | 2 kg (46.9%)   | 83 %   | 3.5 |
| Sugar | Cukier (z pulpy)                         | 0.26 kg (6.1%) | 78.3 % | 1   |

### Hops

| Use for | Name                             | Amount | Time     | Alpha acid |
|---------|----------------------------------|--------|----------|------------|
| Boil    | Nelson Sauvín NZ 2020 granulat   | 10 g   | 60 min   | 10.1 %     |
| Boil    | Nelson Sauvín NZ 2020 granulat   | 10 g   | 10 min   | 10.1 %     |
| Dry Hop | Nelson Sauvín NZ 2020 granulat   | 30 g   | 7 day(s) | 10.1 %     |
| Dry Hop | Hallertau Blanc DE 2018 granulat | 100 g  | 7 day(s) | 9.2 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |     |     |      |           |
|---------------------------------|-----|-----|------|-----------|
| Lallemand WildBrew™ Philly Sour | Ale | Dry | 22 g | Lallemand |
|---------------------------------|-----|-----|------|-----------|

### Extras

| Type   | Name           | Amount | Use for | Time      |
|--------|----------------|--------|---------|-----------|
| Flavor | Pulpa marakuja | 2000 g | Primary | 12 day(s) |