

#91 grejpfrut sour ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **2.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.25 kg (90%)	80.5 %	2
Grain	Pszeniczny	0.25 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok tloczony grejpfrut	3000 g	Primary	12 day(s)
Fining	Mech irlandzki	10 g	Boil	10 min
Other	Sanprobi ibs	20 g	Mash	16 min

Notes

- Grejpfrut sour ale

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

Piwo zajęło 4 miejsce w: V Gwiazdkowym konkursie piw Domowych.

Zakwaszone w kotle przez 16h w temp między 30-35 stopni. Użyłem 20 tabletek sanprobi ibs.

Po dodaniu soku 11blg 13l.

Temperatura fermentacji od rosnaço od 15 do 22 stopni.

Nagazowanie 2,5g na butelke

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