

## #93 Philly sour

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (85.7%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.3 kg (14.3%) | 85 %  | 4   |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 20 g   | 10 min | 12 %       |
| Whirlpool | Citra | 80 g   | 0 min  | 12 %       |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 6 g    | Lallemand  |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | puree malina   | 500 g  | Secondary | 1 day(s) |
| Flavor | puree marakuja | 1000 g | Secondary | 1 day(s) |

### Notes

- Warzenie 20/11/21  
Tydzień 21C  
Półtorej w 23-24C  
09/12/21 Po dwóch i pół dodana pulpa: 1kg Mara, 0,5kg maliny

na 09/12/21:  
odfermentowanie 71%, 4% alk  
kwaśność fajna, ale pusto, smak estrów - najbliżej brzoskwini, ogólnie bez szału, stąd dodatki, chyba trzeba lakto

o ile dobrze pamiętam, wsypałem 400 lub 500g lakto (dużo)  
Dec 9, 2021, 5:32 PM