

# Rokitnik/porzeczka SOUR

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (45.5%) | 80 %  | 5   |
| Grain | Viking Wheat Malt           | 3 kg (27.3%) | 83 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (9.1%)  | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 1 kg (9.1%)  | 79 %  | 16  |
| Grain | Oats, Flaked                | 1 kg (9.1%)  | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Boil    | Marynka           | 20 g   | 20 min | 10 %       |
| Boil    | Oktawia           | 20 g   | 20 min | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Rokitnik           | 2000 g | Secondary | 7 day(s) |
| Flavor | Czerwona Porzeczka | 3000 g | Secondary | 7 day(s) |

## Notes

- Warka podzielona zostanie na dwie części po (docelowo) 20l, do jednej dodam rokitnika, do drugiej porzeczki.  
*Feb 22, 2022, 10:53 AM*