

# SOUR

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **5.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (10%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (30%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3
Sugar	SOK AGRESTOWY	5 kg (50%)	8 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	0 min	11 %
Aroma (end of boil)	Wai-iti	50 g	20 min	2.2 %
Aroma (end of boil)	Hallertau Blanc	50 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	SOK AGRESTOWY	5000 g	Primary	7 day(s)

## Notes

- sok dodać po gotowaniu gdy temp. brzeczki spadnie do 70 stopni  
*Sep 1, 2024, 8:01 PM*