

SOUR ALE MORELA & RABARBAR

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **1**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.5 kg (30%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 0.5 kg (10%) | 80 % | 5 |
| Grain | Platki owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil | Amarillo | 25 g | 1 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Fining | Whirlfloc | 0.5 g | Boil | 5 min |
| Other | Morela | 2050 g | Secondary | 21 day(s) |
| Other | Rabarbar | 1050 g | Secondary | 21 day(s) |

Notes

- Lallemaid Wild Sour Pitch 3 gramy na 24 h (kettle sour).
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