

# Sour Jagodowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Viking Pilsner malt | 3 kg (60%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (20%) | 83 %  | 5   |
| Grain | Płatki owsiane      | 1 kg (20%) | 60 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Nelson Sauvín | 10 g   | 30 min | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 15 g   | 5 min  | 11 %       |

## Yeasts

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

## Extras

| Type        | Name                 | Amount | Use for   | Time     |
|-------------|----------------------|--------|-----------|----------|
| Flavor      | Puree Jagodowe       | 2000 g | Secondary | 7 day(s) |
| Water Agent | Kwas mlekowy         | 18 g   | Boil      | 0 min    |
| Water Agent | Bakterie L.Plantarum | 3 g    | Boil      | 0 min    |

## Notes

- Brzeczki ochłodzić do 38st C. Dodać kwasu mlekowego do osiągnięcia pH ~4,2. Do wstępnie zakwaszonej brzeczki dodać bakterie l. plantarum i odciąć dostęp tlenu. utrzymywać w temp 35-38st C przez około 50h.  
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