

Sour Peach

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (61.2%)	85 %	7
Grain	BESTMALZ - Best Heidelberg	1 kg (20.4%)	80.5 %	3
Grain	Rice, Flaked	0.4 kg (8.2%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.25 kg (5.1%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (5.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	15 %
Boil	Galaxy	25 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Brzoskwinie z syropu	900 g	Boil	15 min
Flavor	Brzoskwinie z syropu	1500 g	Secondary	5 day(s)