

## Sour ver.test

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- Gravity **18.7 BLG**
- ABV ---
- IBU **34**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (22.2%)	79 %	10
Grain	Briess - Pale Ale Malt	2 kg (22.2%)	80 %	7
Grain	Pszeniczny	2 kg (22.2%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (33.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Cascade	20 g	0 day(s)	6 %
Dry Hop	Citra	20 g	0 day(s)	12 %
Dry Hop	Amarillo	15 g	0 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus spp	Ale	Dry	10 g	hugo wi

Safale US-05	Ale	Dry	10 g	Fermentis
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## Notes

- 1. Zatrzeć, zacieranie infuzyjne
- 2. Wyfiltrować
- 3. Nie gotować!
- 4. Temp ~ 40st- zadać bakterie Lactobacillus

Kontrolować kwaśność codziennie (~ 2 dni)

- 5. Nachmilić normalnie
- 6. Fermentować normalnie

@edit- zakwaszane 6 dni, ok 4 wystarczająco.  
*Jul 14, 2016, 3:44 PM*