

Wiśnia Phill Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **73C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Słód owsiany Fawcett | 1 kg (15.4%) | 61 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (38.5%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Zakwaszający | 0.1 kg (1.5%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Strzegom Pilzneński | 1.9 kg (29.2%) | 80 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Slant | 300 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Wiśnie mrożone | 3000 g | Secondary | 3 day(s) |