

## 2# Kettle sour ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **4.6**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (20%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	40 min	12 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	35 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	2.5 g	Boil	1 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Zatrzeć ---> Wysłodzić ----> Ostudzić do 40stC ----> Dodać bakterie -----> Trzymać w garnku przez 36h-48h do zakwaszenia -----> Zagotować i nachmilić.  
*Jun 25, 2020, 3:43 PM*