

#51 Passion Fruit Sour Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (75.8%)	80 %	4
Grain	Płatki owsiane	0.4 kg (12.1%)	85 %	3
Grain	Rice, Flaked	0.4 kg (12.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	10 min	4.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	<i>Lactobacillus plantarium</i>	4.5 g	Mash	---
Flavor	laktoza	250 g	Mash	10 min
Flavor	Marakuja pulpa	1000 g	Secondary	4 day(s)

Notes

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

- Kettle Sour - Zawartość 10 kapsułek Sanprobi IBS do brzeczki na 48h (pH 3,5), następnie gotowanie.
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