

#53 Sour Strawberry Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

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

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (29.4%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (11.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-------|------------|
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Truskawki pulpa | 2500 g | Secondary | 5 day(s) |
| Flavor | Laktoza | 500 g | Boil | 10 min |

Notes

- Sanprobi, 7 kapsulek, Kettle Sour, 48h.
Jul 29, 2020, 9:55 PM