

## #87 Seria Sour

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **0 %**
- Size with trub loss **35 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **41 liter(s)**

### Steps

- Temp **66 C**, Time **240 min**

### Mash step by step

- Heat up **32.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **240 min** at **66C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (69.5%)	80 %	5
Grain	Pszeniczny	2 kg (24.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	14 %

### Notes

- do wyśladzania przygotować 15l wody
  1. american sour ale - 10l
  2. kwas z owocami - 12,5l
  3. pastry sour - 12,5l*Mar 21, 2021, 12:58 PM*