

#87 Seria Sour

- 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*