

Frothy milk sour ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **69**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **3 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (74.6%)	79 %	6
Grain	Oats, Flaked	0.5 kg (14.9%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.25 kg (7.5%)	76.1 %	0
Sugar	Candi Sugar, Clear	0.1 kg (3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	30 min	6 %
Boil	Cashmir	15 g	30 min	7 %
Boil	Athuna	15 g	30 min	4 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Athuna	15 g	10 min	4 %
Aroma (end of boil)	Cashmir	15 g	10 min	7 %
Aroma (end of boil)	Equinox	30 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Wyeast - Lactobacillus	Ale	Liquid	10 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	2000 g	Secondary	7 day(s)