

Grapefruit Sour Ale TB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (49.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.7 kg (12.7%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.8%) | 75 % | 30 |
| Adjunct | koncentrat soku z grapefruita | 2 kg (36.4%) | 48 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|----------|------------|
| Boil | Chinook | 9 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |
| Whirlpool | Palisade | 100 g | 0 min | 7.5 % |
| 80*c 15min | | | | |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|----------|
| Other | Lactobacillus plantarum | 5 g | Primary | 1 day(s) |

Notes

- lacto na dobę 35 st.C ph 3.0 - 3.2
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