

# Grapefruit Sour Ale -Twój Browar

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.7**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.7 kg (77.1%)	81 %	4
Grain	Viking Wheat Malt	0.7 kg (20%)	83 %	5
Grain	Bestmalz Carmel Pils	0.1 kg (2.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	20 g	60 min	4 %
Mash	Lublin (Lubelski)	15 g	20 min	4 %

## Notes

- To jest niepełny przepis Stworzony na potrzeby zapisu fermentacji  
*Jul 7, 2018, 9:37 PM*