

Macaron Strawberry Pastry Sour Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (34.7%)	80 %	5
Grain	Pszeniczny	1 kg (28.9%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (8.7%)	79 %	25
Grain	Płatki pszeniczne	0.5 kg (14.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.46 kg (13.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki	1350 g	Secondary	14 day(s)
Other	maltodekstryna	130 g	Bottling	---
Water Agent	chlerek wapnia	4.5 g	Mash	---

Water Agent	kwask mlekowy 80	4 g	Mash	---
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Notes

- dodatek kwasu mlekowego 80% - 4 ml / 1l piwa
3 krople b. czekolady / 330 ml piwa
2 krople migdałów / 330 ml piwa
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