

Phill Sour II

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Best | 3 kg (66.7%) | 80 % | 6 |
| Grain | Weizenmalz Best | 0.5 kg (11.1%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.1 kg (2.2%) | 60 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |
| Grain | Carapils Best | 0.2 kg (4.4%) | 75 % | 5 |
| Grain | Carahell Best | 0.2 kg (4.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------|--------|--------|------------|
| Whirlpool | Nectaron | 30 g | 20 min | 12 % |
| First Wort | Hallertau Blanc | 5 g | 60 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Liquid | 200 ml | Lallemand |