

Porzeczka Phill Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **5.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (20.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (13.7%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (27.4%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.7 kg (23.3%) | 79 % | 22 |
| Grain | Pilzneński | 0.6 kg (8.2%) | 81 % | 4 |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|----------|
| Flavor | Czerwona porzeczka - Mrożona | 2000 g | Secondary | 7 day(s) |