

# Rokitnik/porzeczka SOUR

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Viking Wheat Malt	3 kg (27.3%)	83 %	5
Grain	Strzegom Monachijski typ II	1 kg (9.1%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (9.1%)	79 %	16
Grain	Oats, Flaked	1 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Marynka	20 g	20 min	10 %
Boil	Oktawia	20 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rokitnik	2000 g	Secondary	7 day(s)
Flavor	Czerwona Porzeczka	3000 g	Secondary	7 day(s)

## Notes

- Warka podzielona zostanie na dwie części po (docelowo) 20l, do jednej dodam rokitnika, do drugiej porzeczki.  
*Feb 22, 2022, 10:53 AM*