

Sour Ale 2.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (80%)	80 %	5
Grain	Barley, Flaked	0.6 kg (10%)	70 %	4
Grain	Platki owsiane	0.6 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	100 ml	White Labs
WLP648	Ale	Slant	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny	1000 g	Secondary	28 day(s)
Flavor	Mango	1000 g	Secondary	14 day(s)
Flavor	Ananas	1000 g	Secondary	14 day(s)

Notes

- Warka do podzielenia - pierwsza część do fermentacji na WLP067 i potem dodatkiem laktozy (ewentualnie, do 1 BLG), mango i ananasa. Druga do fermentacji brettami i na cichą maliny.
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