

Sour Ale Czarna poźeczka 13BLG

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **2.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (77.1%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.7 kg (20%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Koncentrat czarnej poźeczki	2000 g	Primary	14 day(s)
Other	woda	2500 g	Primary	14 day(s)

Notes

- zakwaszane bakteriami l.plantarum
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