

Sour Ale z Kiwi

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (66.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (26.7%)	80 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	55 min	13.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Przecier z kiwi	3 g	Secondary	2 day(s)