

## Sour Wild Ale (II FPD)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **4**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (43.2%)	80 %	4
Grain	Pszeniczny	1.7 kg (38.6%)	85 %	4
Grain	Żytni	0.4 kg (9.1%)	85 %	8
Grain	Strzegom Monachijski typ I	0.4 kg (9.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Bay Hazy Daze	Ale	Slant	200 ml	Fermentis

### Notes

- Zakwaszanie I. plantarum z serowara - > Fermentacja YB Hazy Daze - > BrettY YB Amalgamation na leżak  
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