

# Sourtime

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (16.7%)	80 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Citra	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	100 ml	White Labs
Lactobacillus	Ale	Culture	2 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	450 g	Secondary	14 day(s)
Flavor	Pulpa z guawy	450 g	Secondary	14 day(s)

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 1. Gotować brzeczke przez 15 minut (bez chmielu)
- 2. Schłodzić do 38 stopni
- 3. Utrzymywać temperaturę (20-35stopni) przez 48h
- 4. Po 48h gotować, chłodzić i zadać drożdże

*May 3, 2018, 10:08 PM*