

The Acid Queen Hoppy Fruit Sour Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (25%) | 85 % | 4 |
| Grain | Płatki owsiane | 2.5 kg (25%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | hallertauer taurus | 5 g | 60 min | 14 % |
| Boil | Simcoe | 40 g | 9 min | 13.2 % |
| Boil | Lemon drop | 20 g | 9 min | 4.6 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 13.2 % |
| Dry Hop | Lemon drop | 80 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- Brzeczka będzie zakwaszona Lactobacillus plantarum na dwa dni w 35 stopniach. Po tym czasie gotowanie, chmielenie, fermentacja burzliwa. Na fermentację cichą warka zostanie podzielona na dwie porcje: jedna dostanie owoce (100-150g na 1 litr piwa), druga zostanie nachmielona na zimno.

Nov 18, 2018, 11:39 AM