

# Vanilla, Mirabelle & Pear Lacto Sour Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (25%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanilii	4 g	Boil	1 min

Other	Pulpa mirabelka	1000 g	Secondary	4 day(s)
Other	Sok NFC gruszka	3000 g	Secondary	4 day(s)
Other	Laktoza	300 g	Boil	1 min