Fruit Sour Ale - Owoce Leśne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(45.5%)*	80 %	5
Grain	Viking Pilsner malt	1 kg *(45.5%)*	82 %	4
Grain	Płatki pszeniczne	0.2 kg *(9.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.7 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Lactobasillus Plantarum	20 g	Mash	---
20 kapsułek bez otoczki na 12h w temp 36 stopni między zacieraniem a warzeniem				
Flavor	Owoce Leśne Mrożone - maliny, jagody, jeżyny, czerwona/czarna pożeczka	1500 g	Secondary	10 day(s)

Notes

- Lactobasillus Plantarum dodane po zacieraniu w 36 stopniach C na 12h. pH zeszło do 3,5.
  36 stopni utrzymane przez całe 12h po czym brzeczka zagotowana.
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.