

# Sour Ale Czarna pożyczka 13BLG

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **2.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 2.7 kg (77.1%) | 82 %  | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 0.7 kg (20%)   | 82 %  | 4   |
| Grain | Karmelowy Jasny 30EBC      | 0.1 kg (2.9%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 20 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name                        | Amount | Use for | Time      |
|--------|-----------------------------|--------|---------|-----------|
| Flavor | Koncentrat czarnej pożyczki | 2000 g | Primary | 14 day(s) |
| Other  | woda                        | 2500 g | Primary | 14 day(s) |

## Notes

- zakwaszane bakteriami l.plantarum  
*Apr 23, 2022, 12:56 PM*