

12. Pigwa / Porzeczka Sour Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (42.7%)	79 %	6
Grain	Pszeniczny	0.5 kg (9.7%)	81 %	4
Grain	Pilznieński	2.2 kg (42.7%)	81 %	4
Grain	wędzony czereśnią	0.25 kg (4.9%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	24 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	sanprobi	20 g	Mash	1440 min

Notes

- Podział warki na 2; do jednej części pigwa, do drugiej czerwona porzeczka.
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