

### 3# Kettle Sour Ale z pulpą

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.6**
- Style **Gose**

#### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

#### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (80%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (20%)	81 %	6

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	30 min	11 %
Aroma (end of boil)	Hallertau Blanc	45 g	1 min	11 %

#### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	Fermentis

#### Extras

Type	Name	Amount	Use for	Time
Spice	Sól	5 g	Boil	3 min
Flavor	Pulpa owocowa	400 g	Secondary	5 day(s)
Other	Lactobacillus plantarum	2.5 g	Mash	1 min

#### Notes

- Zatrzcć ---> Wysłodzić ----> Ostudzić do 40stC ----> Dodać bakterie -----> Trzymać w garnku przez 36h-48h do zakwaszenia -----> Zagotować i nachmilić.  
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