

# Belgian Sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **7.6**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting Pale Ale	3 kg (57.7%)	80 %	6
Grain	CastleMalting Monachijski	1.2 kg (23.1%)	80 %	15
Grain	CastleMalting Abbey	0.5 kg (9.6%)	75 %	45
Grain	Weyermann Carabelge	0.5 kg (9.6%)	80 %	33

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	10.5 g	Lallemand
Dwie paczki				

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Secondary	7 day(s)
Rozpuszczona w wodzie				
Flavor	Pulpa z bananów Leonce Blanc	1000 g	Secondary	7 day(s)
Fining	Whirlfloc	1.25 g	Boil	5 min
pH brzezki powinno być w zakresie 5.0-5.5				
1.25g to pół tabletki				
Flavor	Pulpa z malin Leonce Blanc	1000 g	Secondary	7 day(s)

## Notes

- <https://www.uwarzpiwo.pl/blog/jak-zrobic-kwasne-piwo-prosta-metoda>  
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