

# Blueberry Ice Scream Sour Ale v1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.7**
- Style **Berliner Weisse**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (60%) | 82 %  | 4   |
| Grain | Platki owsiane      | 1 kg (20%) | 85 %  | 3   |
| Grain | Viking Wheat Malt   | 1 kg (20%) | 83 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | lunga | 40 g   | 15 min | 11 %       |

## Yeasts

| Name   | Type | Form    | Amount | Laboratory |
|--|------|---------|--------|------------|
| Lactobacillus plantarum  | Ale  | Culture | 5 g    | Serowar    |
| pH przed zakwaszeniem 4.4<br>40°C 24h<br>pH po zakwaszeniu 3.4-3.5 |      |         |        |            |
| Safale S-04  | Ale  | Slant   | 150 ml | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|  |                       |        |           |           |
|--|-----------------------|--------|-----------|-----------|
| Flavor   | laktoza               | 1000 g | Boil      | 10 min    |
| Flavor   | mrożona czarna jagoda | 3250 g | Secondary | 14 day(s) |
| zblendowane i spasteryzowane 80°C 10 min                       |                       |        |           |           |
| Flavor   | ekstrakt wanilowy     | 60 g   | Bottling  | 1 min     |
| wstępnie 60 ml, będzie testowane przy rozlewie jakie proporcje |                       |        |           |           |