

## Fruit sour

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **4.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (25%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	60 min