

Fruit Sour

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (24.5%)	80.5 %	4
Grain	Pale Ale	2.5 kg (30.7%)	80.5 %	6
Grain	Pszeniczny	2 kg (24.5%)	85 %	4
Grain	Słód owsiany	1 kg (12.3%)	61 %	5
Grain	Carabody	0.25 kg (3.1%)	80 %	---
Sugar	Owoce	0.3 kg (3.7%)	100 %	---
Adjunct	Łuska ryżowa	0.1 kg (1.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Topaz	50 g	20 min	18 %