

Grapefruit Sour Ale -Twój Browar

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.7**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzński | 2.7 kg (77.1%) | 81 % | 4 |
| Grain | Viking Wheat Malt | 0.7 kg (20%) | 83 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.1 kg (2.9%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Mash | Lublin (Lubelski) | 15 g | 20 min | 4 % |

Notes

- To jest niepełny przepis Stworzony na potrzeby zapisu fermentacji
Jul 7, 2018, 9:37 PM