

Low alco sour ale with passionfruit

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.3 liter(s)**

Steps

- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **3.2 liter(s)** of strike water to **87.8C**
- Add grains
- Keep mash **30 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (46.3%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (18.5%) | 61 % | 5 |
| Grain | Monachijski | 0.38 kg (35.2%) | 80 % | 16 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|----------|
| Other | Lactobacilusy | 5 g | Primary | 2 day(s) |