

Macaron Strawberry Pastry Sour Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (34.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (28.9%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (8.7%) | 79 % | 25 |
| Grain | Płatki pszeniczne | 0.5 kg (14.5%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.46 kg (13.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 9 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 5.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|-----------|
| Flavor | truskawki | 1350 g | Secondary | 14 day(s) |
| Other | maltodekstryna | 130 g | Bottling | --- |
| Water Agent | chlerek wapnia | 4.5 g | Mash | --- |

| | | | | |
|-------------|-----------------|-----|------|-----|
| Water Agent | kwas mlekowy 80 | 4 g | Mash | --- |
|-------------|-----------------|-----|------|-----|

Notes

- dodatek kwasu mlekowego 80% - 4 ml / 1l piwa
3 krople b. czekolady / 330 ml piwa
2 krople migdałów / 330 ml piwa
Oct 30, 2021, 1:11 PM