

## Porzeczka Phill Sour v2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (5.8%)	60 %	3
Grain	Strzegom Pszeniczny	2 kg (29%)	81 %	6
Grain	Strzegom Pilznieński	4.5 kg (65.2%)	80 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	200 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	Czerwona porzeczka - Mrożona	2000 g	Secondary	7 day(s)