

Sour Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **5.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (69%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 0.2 kg (6.9%) | 70 % | 49 |
| Grain | Pszeniczny | 0.2 kg (6.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (17.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 45 min | 13 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 13 % |
| Whirlpool | Chinook | 10 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|----------|
| Other | Kwas mlekowy | 8 g | Boil | 0 min |
| Other | L. planraturum | 15 g | Primary | 1 day(s) |
| Flavor | wiśnie | 2000 g | Secondary | 5 day(s) |