

# Sour Ale pożeczka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 3.5 kg (70%) | 82 %  | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (20%)   | 82 %  | 4   |
| Grain | Viking Munich Malt         | 0.5 kg (10%) | 78 %  | 18  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Ekuanot | 20 g   | 60 min   | 7.5 %      |
| Dry Hop | Ekuanot | 30 g   | 7 day(s) | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 12.65 g | ---        |

## Extras

| Type   | Name                   | Amount | Use for   | Time      |
|--------|------------------------|--------|-----------|-----------|
| Flavor | Pasteryzowane pożeczki | 2500 g | Secondary | 10 day(s) |