

# Sour Ale z marakujo

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (80%)	81 %	4
Grain	Pszoniczny	1 kg (20%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
WLP677 - Lactobacillus Bacteria	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakuji	2000 g	Secondary	10 day(s)