

Sour Peach

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (61.2%) | 85 % | 7 |
| Grain | BESTMALZ - Best Heidelberg | 1 kg (20.4%) | 80.5 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (8.2%) | 70 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.1%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (5.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 25 g | 15 min | 15 % |
| Boil | Galaxy | 25 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|----------|
| Flavor | Brzoskwinie z syropu | 900 g | Boil | 15 min |
| Flavor | Brzoskwinie z syropu | 1500 g | Secondary | 5 day(s) |