

# Sour porzeczka

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **4.3**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny                | 2.5 kg (45.5%) | 2 %   | 4   |
| Grain | Weyermann - Carapils      | 0.5 kg (9.1%)  | 78 %  | 4   |
| Grain | Płatki owsiane            | 0.5 kg (9.1%)  | 60 %  | 3   |
| Grain | Weyermann - Pale Ale Malt | 2 kg (36.4%)   | 85 %  | 7   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Dry Hop | Citra | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Porzeczka czerwona | 3000 g | Secondary | 7 day(s) |