

Vanilla, Mirabelle & Pear Lacto Sour Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **4.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (25%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (50%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.5 kg (12.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | Laska wanilii | 4 g | Boil | 1 min |

| | | | | |
|-------|-----------------|--------|-----------|----------|
| Other | Pulpa mirabelka | 1000 g | Secondary | 4 day(s) |
| Other | Sok NFC gruszka | 3000 g | Secondary | 4 day(s) |
| Other | Laktoza | 300 g | Boil | 1 min |