

## W040- Sour Session American wheat \*\*\*

- Gravity **7.9 BLG**
- ABV **2.8 %**
- IBU **21.1**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.52 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **28.52 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount | Yield  | EBC |
|-------|----------------------------|--------|--------|-----|
| Grain | CHÂTEAU PILSEN 2RS         | 1.5 kg | 81 %   | 6   |
| Grain | BEST Wheat Malt (BESTMALZ) | 1 kg   | 83.5 % | 11  |
| Grain | Wheat                      | 0.2 kg | 83 %   | 15  |
| Grain | Wheat, Flaked              | 0.2 kg | 77 %   | 7   |
| Grain | Oats, Flaked               | 0.1 kg | 80 %   | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 4 g    | 60 min   | 10 %       |
|         | Simcoe  | 40 g   | 20 min   | 13 %       |
| Dry Hop | Citra   | 50 g   | 3 day(s) | 13 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| Stare nadreńskie     | Ale  | Slant  | ml     | Fermentum Mobile |
| Lactobacillus Brevis | Ale  | Liquid | ml     | White Labs       |

### Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Łuska ryżowa | 75 g   | Mash    | 0 min |