

# Sour Pigwa

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	0.8 kg (40%)	81 %	6
Grain	Płatki owsiane	0.4 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	50 min	13.2 %
Dry Hop	Amarillo	18 g	3 day(s)	9.5 %
Dry Hop	Galaxy	12 g	3 day(s)	15 %
Dry Hop	Citra	12 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Kwas mlekowy	36 g	Boil	50 min
Spice	Skórka słodkiej pomarańczy	36 g	Boil	5 min

Water Agent	Kwas mlekowy	12 g	Mash	0 min
Spice	Pigwa	50 g	Boil	10 min