Sour American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **70C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(55.6%)*	81 %	4
Grain	Płatki pszeniczne	0.4 kg *(6.3%)*	85 %	3
Grain	Pszeniczny	2 kg *(31.7%)*	85 %	4
Grain	Weyermann - Carapils	0.2 kg *(3.2%)*	78 %	4
Grain	Viking Pale Ale malt	0.2 kg *(3.2%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	500 ml	Fermentum Mobile

Notes

- Zakwaszane bakteriami
  Warka dzielona na 3

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

12l - do ibu +/-30, + chmiel na zimno
10l - do ibu +/-15 + maliny
2-3l - rozcieńczyć >10 + trawa cytrynowa
Mar 5, 2019, 9:39 AM