

Brzaskwiniowe Sour Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (42.1%)	80 %	5
Grain	Strzegom Pilzneński	4 kg (42.1%)	80 %	4
Grain	Płatki owsiane	1 kg (10.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (5.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Cascade PL	30 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa Brzaskwiniowa	4000 g	Secondary	7 day(s)