Fruit sour

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(62.5%)*	80 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg *(25%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(6.3%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(6.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	60 min