

South African Strawberry delight - 6.7%

Mixed-Fermentation Sour Beer

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.55
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052
 Original Gravity : 1.056
 Total Gravity : 1.064
 Final Gravity : 1.013

Fermentables (8.5 kg)

5 kg - Pale Malt 2-Row 3.9 EBC (58.8%)
 3.5 kg - Secondary - Strawberry (Fruit) 0 EBC...
 (see note below)

Hops (45 g)

First Wort 30 - 15 g - African Queen - 15% (2...
 15 min - 10 g - SAB T90 - 11% (6 IBU)
 10 min - 10 g - Southern Passion - 8% (3 IBU)
 10 min - 10 g - Southern Promise - 10% (4 IBU)

Miscellaneous

Mash - 2.6 g - Calcium Chloride (CaCl2)
 Mash - 1.4 g - Epsom Salt (MgSO4)
 Mash - 1.7 g - Gypsum (CaSO4)

Yeast

1 pkg - Fermentis Safale American Ale US-05

Note: Add freshly pureed (unsanatised) strawberries on day 7 of fermentation to allow wild, secondary fermentation for another 7 days.

Brew Buddy 40l

Batch Size : 20 L
 Boil Size : 24.67 L
 Post-Boil Vol : 22.92 L

Mash Water : 23.5 L
 Sparge Water : 4.18 L
 Boil Time : 30 min
 Total Water : 27.68 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 82.5%

Mash Profile

High fermentability
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

Reverse Osmosis Water (Amber Malty)
 Ca 49 Mg 5 Na 8 Cl 64 SO 55 HCO 16

SO/Cl ratio: 0.9

Mash pH: 5.63

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC