

## FILOI SOUR - 4.9%

### Fruit Beer

Author:

Type: All Grain

IBU : 13 (Tinseth)  
 BU/GU : 0.26  
 Color : 6 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039 / 9.8 °P  
 Original Gravity : 1.050 / 12.4 °P  
 Final Gravity : 1.013 / 3.3 °P

### Fermentables (5.95 kg)

4 kg - Thracian Blonde / Pilsner 3.7 EBC (67.2%)  
 1.2 kg - Raspberry Purée 0 EBC (20.2%)  
 250 g - Acidulated 3.5 EBC (4.2%)  
 250 g - Dextrose 2 EBC (4.2%)  
 250 g - Milk Sugar (Lactose) 0 EBC (4.2%)

### Hops (153 g)

30 min - 3 g - Magnum - 12% (3 IBU)

### Hop Stand

20 min hopstand @ 70 °C  
 20 min 70 °C - 150 g - Barbe Rouge - 9.1% (10...)

### Miscellaneous

5 min - Boil - 70 g - Hibiscus  
 Secondary - 4 ml - Totally Natural Solutions...

### Yeast

2 pkg - Lallemant (LalBrew) Philly Sour

### BrewZilla / RoboBrew 35L

Batch Size : 23 L  
 Boil Size : 26.5 L  
 Post-Boil Vol : 25 L  
 Mash Water : 19.5 L  
 Sparge Water : 9.34 L  
 Boil Time : 30 min  
 Total Water : 28.84 L



6 EBC

Brewhouse Efficiency: 75%  
 Mash Efficiency: 78.3%

### Mash Profile

Makis mash profile  
 64 °C - 60 min - Temperature  
 77 °C - 10 min - Temperature

### Fermentation Profile

Makis fermentation profile  
 22 °C - 7 days - Primary  
 24 °C - 3 days - Primary  
 4 °C - 2 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: