

#110 Sour pêche romarin



Mixed-Fermentation Sour Beer

Recipe by **Benjamin PHILIPPINI**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
14 L	3 L	60 mins	72%	17.65 L	6.29 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.056	1.012	17.7	9.2	5.79%	

Mash and Sparge volumes calculated using the "BenG40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pale Malt Supplier: Weyermann	2.00 kg (47%)	Mash	37.8	6.5
Wheat Malt Supplier: Generic	2.00 kg (47%)	Mash	37.0	3.8
Carapils Supplier: Weyermann	0.30 kg (7%)	Mash	33.6	5.0

Mash Steps

	Temp	Time
Protease	52 °C	15 min
Mash Step 1	65 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Nelson Sauvign (IBU: 10.8)	6.00 g (33%)	Pellet	Boil	60 min	12
Motueka (IBU: 2.5)	6.00 g (33%)	Pellet	Boil	7 min	7
Nelson Sauvign (IBU: 4.4)	6.00 g (33%)	Pellet	Boil	7 min	12

Yeast

	Amount	Attenuation
London Ale III Product Code: 1318	100 ml	73 %
Lactobacillus blend	1 packets	72 %

Extras

	Amount	Usage	Time
Teinture de romarin	50 ml	Secondary	0 days
Purée de pêches de vigne du jardin	2.3 kg	Secondary	7 days

Fermentation Steps

	Temp	Time
Sour kettle	40 °C	3 days
Fermentation	18 -> 20 °C	15 days

Notes