

# kombucha sour

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	10 %
Boil	Zula	10 g	10 min	10 %
Whirlpool	Zula	20 g	20 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	bergamotka	15 g	Boil	10 min