

Sour Ale VOL 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (53.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1.6 kg (28.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.9%) | 85 % | 3 |
| Grain | Monachijski | 0.3 kg (5.4%) | 80 % | 16 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |