

sour wood

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **5**
- SRM **4.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	100 %	5
Grain	Viking Wheat Malt	1 kg (21.7%)	83 %	5
Grain	Oats, Flaked	0.5 kg (10.9%)	80 %	2
Grain	Caramunich® typ I	0.1 kg (2.2%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	5 g	90 min	4.5 %
Boil	Fuggles	5 g	60 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %
Dry Hop	Fuggles	30 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Dry	5 g	sanprobi ibs
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs