

Under 10 sour ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **4.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|--------|-----|
| Grain | Heidelberg | 2.94 kg (64%) | 80.5 % | 2 |
| Grain | Słód pszeniczny Bestmalz | 0.74 kg (16.1%) | 82 % | 5 |
| Grain | Weyermann - Carapils | 0.55 kg (12%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.36 kg (7.9%) | 75 % | 45 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 22 ml | Fermentum Mobile |