Sour 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(58%)*	80 %	5
Grain	Pszeniczny	1 kg *(29%)*	85 %	4
Grain	płatki jęczmienne	0.2 kg *(5.8%)*	60 %	4
Grain	Rice, Flaked	0.25 kg *(7.2%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	16 g	15 min	4 %
Aroma (end of boil)	Strisselspalt	15 g	5 min	4 %
Whirlpool	Strisselspalt	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis