

# Wild Sour

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.8 kg (51.4%)	81 %	4
Grain	Pszeniczny	1.2 kg (34.3%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (5.7%)	75 %	150
Grain	Cookie VM	0.3 kg (8.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	35 min	10 %