

# Black Wheat Sour Ale BIAB

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **32.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (35.2%)	85 %	4
Grain	Strzegom Pale Ale	4 kg (56.3%)	79 %	6
Grain	Carafa III	0.3 kg (4.2%)	70 %	1034
Grain	Strzegom pszenica prażona	0.3 kg (4.2%)	70 %	1000