

## Sour FR

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	5 kg (35.7%)	83 %	5
Grain	Oats, Flaked	1 kg (7.1%)	80 %	2