

## sourbase

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.6**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (38.5%)	83 %	5
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	60 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM