

## Under 10 Sour Belg

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **2.9**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (65.2%)	82 %	4
Grain	Pszenica niesłodowana	0.8 kg (17.4%)	75 %	3
Grain	Żytni	0.4 kg (8.7%)	85 %	8
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	20 g	40 min	11 %
Boil	Equinox	15 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Lactobacillus	Ale	Liquid	500 ml	Wyeast Labs
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	cytryna + limonka zest po 5 szt.	100 g	Boil	0 min
Other	cytryna + limonka sok po 5 szt.	300 g	Boil	0 min
Other	laktoza	700 g	Boil	15 min