

# Blueberry sour

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (85.1%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	Carabelge	0.2 kg (4.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12.7 %
Aroma (end of boil)	Nelson Sauvín	25 g	0 min	11 %