

freestyle#3 sweet sour hoppy gruit

- Gravity **18.4 BLG**
- ABV ---
- IBU **8**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (75.1%) | 80 % | 5 |
| Sugar | laktoza | 0.13 kg (3.9%) | --- % | --- |
| Grain | Cara-Pils/Dextrine | 0.2 kg (6%) | 72 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (15%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvín | 4 g | 15 min | 11 % |
| Aroma (end of boil) | Mosaic | 4 g | 15 min | 10 % |
| Dry Hop | Nelson Sauvín | 40 g | 5 day(s) | 11 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|----------|
| Flavor | piołun napar | 8 g | Primary | 1 day(s) |