

# Freestyle dark sour ale

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- Gravity **18.9 BLG**
- ABV ---
- IBU **18**
- SRM **37.2**
- Style **Wood-Aged Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (48.8%)	79 %	10
Grain	Płatki pszeniczne	1 kg (16.3%)	85 %	3
Grain	Carahell	0.5 kg (8.1%)	77 %	26
Grain	Carared	0.5 kg (8.1%)	75 %	39
Grain	Aromatic Malt	0.5 kg (8.1%)	78 %	51
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.4%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.15 kg (2.4%)	71 %	600
Grain	Briess - Dark Chocolate Malt	0.15 kg (2.4%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %