

## 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<br>Czekoladowy ciemny  | 0.15 kg (2.4%) | 68 %   | 1200 |
| Grain | Fawcett - Pale<br>Chocolate     | 0.15 kg (2.4%) | 71 %   | 600  |
| Grain | Briess - Dark<br>Chocolate Malt | 0.15 kg (2.4%) | 60 %   | 1000 |

### Hops

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