

ImperialRedSourAle

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **1**
- SRM **17.3**
- Style **Flanders Red Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	4 kg (40%)	80 %	18
Grain	Vienna Malt	4 kg (40%)	78 %	8
Grain	Caramunich	0.8 kg (8%)	81 %	50
Grain	Wheat, Torrified	0.8 kg (8%)	79 %	4
Grain	Special B Malt	0.4 kg (4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	5 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Sour Batch Kidz	Ale	Liquid	155 ml	imperial yeast

Extras

Type	Name	Amount	Use for	Time
Flavor	wiorki debowe	20 g	Secondary	200 day(s)