

## Sour ALE 10 blg RABARBAR

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **3.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (81.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (18.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	70 min	13.5 %