

## Sour Ale 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 3 kg (75%) | 80 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (25%) | 85 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time  | Alpha acid |
|---------------------|---------|--------|-------|------------|
| Aroma (end of boil) | mossaic | 50 g   | 5 min | 12.8 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 500 ml | Safale     |

### Extras

| Type  | Name        | Amount | Use for | Time     |
|-------|-------------|--------|---------|----------|
| Other | L.Rhamnosus | 4.4 g  | Primary | 2 day(s) |
| Other | L.Plantarum | 2.7 g  | Primary | 2 day(s) |