

# Sour Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **6**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (74.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (24.7%)	83 %	5
Grain	Carafa	0.05 kg (1.2%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	50 min	5 %
Boil	Hallertau Tradition	20 g	5 min	5 %
Whirlpool	Mandarina Bavaria	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safe ale 04	Ale	Dry	11 g	---

## Notes

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