

## sour ale two pak

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **4.3**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (16%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16%)	81 %	6
Grain	zakwaszający	0.25 kg (4%)	--- %	5
Grain	Strzegom Pilzneński	4 kg (64%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Boil	Marynka	10 g	12 min	10 %
Dry Hop	Marynka	10 g	---	10 %