

# Sour Wild Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **1**
- SRM **3.7**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Pszenica niesłodowana	1.5 kg (27.3%)	75 %	3
Grain	Wheat Blanc - Castle Malting	0.5 kg (9.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	1 g	60 min	9.93 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP677 - Lactobacillus Bacteria	Ale	Liquid	5 ml	White Labs
Lallemand - LalBrew Abbaye	Ale	Dry	11 g	Lallemand
Wyeast - 5112 Brettanomyces bruxellensis	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc - T	2.5 g	Boil	10 min