

## Under 10 sour ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **4.1**
- Style **Berliner Weisse**

### 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 **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.94 kg (64%)	80.5 %	2
Grain	Słód pszeniczny Bestmalz	0.74 kg (16.1%)	82 %	5
Grain	Weyermann - Carapils	0.55 kg (12%)	78 %	4
Grain	Abbey Malt Weyermann	0.36 kg (7.9%)	75 %	45

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	22 ml	Fermentum Mobile