

Under 10 Sour Belg

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (65.2%) | 82 % | 4 |
| Grain | Pszenica niesłodowana | 0.8 kg (17.4%) | 75 % | 3 |
| Grain | Żytni | 0.4 kg (8.7%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (8.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Green Bullet | 20 g | 40 min | 11 % |
| Boil | Equinox | 15 g | 5 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| Wyeast - Lactobacillus | Ale | Liquid | 500 ml | Wyeast Labs |
| FM25 Klasztorna medytacja | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------------|--------|---------|--------|
| Other | cytryna + limonka zest po 5 szt. | 100 g | Boil | 0 min |
| Other | cytryna + limonka sok po 5 szt. | 300 g | Boil | 0 min |
| Other | laktoza | 700 g | Boil | 15 min |