

## Sour Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **4**
- SRM **6.3**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 0.6 kg (32.8%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (27.3%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.3 kg (16.4%) | 75 %  | 45  |
| Grain | Żytni                | 0.3 kg (16.4%) | 85 %  | 8   |
| Grain | Zakwaszający         | 0.13 kg (7.1%) | 75 %  | 7   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Citra        | 5 g    | 5 min    | 13.5 %     |
| Whirlpool | Enigma (AUS) | 30 g   | 30 min   | 17.2 %     |
| Dry Hop   | Enigma (AUS) | 30 g   | 4 day(s) | 17.2 %     |