

#63 Sour Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (31.3%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (6.3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Lemon drop | 50 g | 10 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 30 ml | White Labs |