

## #77 Sour Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs