

## #B003 Sour

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **13**
- SRM **9.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (53.3%)	85 %	4
Grain	Strzegom Monachijski typ II	3 kg (40%)	79 %	22
Grain	Karmelowy Czerwony	0.3 kg (4%)	75 %	59
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.7%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile