

# elderberry sour farmhouse

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.27 kg (48.7%)	80 %	5
Grain	Pszeniczny	0.67 kg (25.7%)	85 %	4
Grain	Weyermann - Spelt Malt	0.67 kg (25.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	22 g	60 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszone owoce czarnego bzu	35 g	Boil	1 min