

Freestyle dark sour ale

- Gravity **18.9 BLG**
- ABV ---
- IBU **18**
- SRM **37.2**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 3 kg (48.8%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 1 kg (16.3%) | 85 % | 3 |
| Grain | Carahell | 0.5 kg (8.1%) | 77 % | 26 |
| Grain | Carared | 0.5 kg (8.1%) | 75 % | 39 |
| Grain | Aromatic Malt | 0.5 kg (8.1%) | 78 % | 51 |
| Grain | Special B Malt | 0.2 kg (3.3%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.4%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (2.4%) | 71 % | 600 |
| Grain | Briess - Dark Chocolate Malt | 0.15 kg (2.4%) | 60 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 12 g | 60 min | 13 % |