

## Sour #3

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.1**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	30 kg (28.6%)	81 %	4
Grain	Pszeniczny	75 kg (71.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11.5 %

### Extras

Type	Name	Amount	Use for	Time
Other	Granat	25000 g	Secondary	2 day(s)
Spice	kolendra	1000 g	Boil	2 min
Herb	zest z limonki	25000 g	Secondary	2 day(s)