

# Sour Ale

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **9**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (71.4%)	83 %	6
Grain	Słód pszeniczny Chateau	1 kg (28.6%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	13 g	10 min	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Slant	500 ml	słóik