

## Sour ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5.6 kg (60.9%) | 80 %  | 5   |
| Grain | Oats, Flaked                | 0.6 kg (6.5%)  | 80 %  | 2   |
| Grain | Pszeniczny                  | 2.4 kg (26.1%) | 85 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.6 kg (6.5%)  | 80 %  | 6   |