

# Sour Ale

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **5**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **66 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **1 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 2 kg (50%)   | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1.2 kg (30%) | 80 %  | 5   |
| Grain | Weyermann - Carapils       | 0.4 kg (10%) | 78 %  | 4   |
| Grain | Płatki owsiane             | 0.4 kg (10%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 30 min | 10 %       |