

Sour wild ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **8**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (80%)	80 %	4
Grain	Płatki owsiane	0.3 kg (10%)	85 %	3
Grain	Żytni	0.3 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648	Ale	Liquid	1000 ml	The Yeast Bay