

Sour ale

- 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 |