

sour ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (80.6%)	80 %	5
Grain	Carahell	0.2 kg (6.5%)	77 %	26
Grain	Rye, Flaked	0.4 kg (12.9%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	cashmere	50 g	20 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile 55	Ale	Slant	300 ml	---