

Sour Ale VOL 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Pszeniczny	1.6 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3
Grain	Monachijski	0.3 kg (5.4%)	80 %	16
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %