

# Sour Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **4**
- SRM **6.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.6 kg (32.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (27.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (16.4%)	75 %	45
Grain	Żytni	0.3 kg (16.4%)	85 %	8
Grain	Zakwaszający	0.13 kg (7.1%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	5 min	13.5 %
Whirlpool	Enigma (AUS)	30 g	30 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	4 day(s)	17.2 %