

## Sour

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **10**
- SRM **3.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (87.4%)	80 %	5
Grain	Viking Wheat Malt	0.25 kg (4.9%)	83 %	5
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Whirlpool	Mosaic	20 g	0 min	12 %
Dry Hop	Mosaic	20 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	500 g	Secondary	14 day(s)

Flavor	Czerwone porzeczki	500 g	Secondary	14 day(s)
Flavor	Kwas mlekowy	50 g	Bottling	---