Under 10 sour ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **---**
- SRM **3.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	1.6 kg *(64%)*	80.5 %	2
Grain	Słód pszeniczny Bestmalz	0.4 kg *(16%)*	82 %	5
Grain	Weyermann - Carapils	0.3 kg *(12%)*	78 %	4
Grain	Abbey Malt Weyermann	0.2 kg *(8%)*	75 %	45

Yeasts

Name	Type	Form	Amount	Laboratory
funktown ale	Ale	Liquid	100 ml	tyb