

#77 Sour Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |