

# FRUITSOUR

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **7.3**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (71.4%) | 79 %  | 10  |
| Grain | Monachijski        | 2 kg (28.6%) | 80 %  | 16  |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11 g   | Danstar    |