

Sour 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (29%) | 85 % | 4 |
| Grain | płatki jęczmienne | 0.2 kg (5.8%) | 60 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (7.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Strisselspalt | 16 g | 15 min | 4 % |
| Aroma (end of boil) | Strisselspalt | 15 g | 5 min | 4 % |
| Whirlpool | Strisselspalt | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Fermentis |