

# Sour Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Simcoe	20 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HotHead (Kveik)	Ale	Liquid	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus Plantarum (Sanprobi)	10 g	Primary	2 day(s)