

Sour ale 12 #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (43.1%)	85 %	4
Grain	Pilzneński	1.6 kg (31.4%)	81 %	4
Grain	Viking Pale Ale malt	0.8 kg (15.7%)	80 %	5
Grain	Płatki owsiane	0.35 kg (6.9%)	60 %	3
Grain	Castlemalting - Cara Clair	0.15 kg (2.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	40 g	30 min	4.2 %
Boil	Styrian Golding	30 g	10 min	4.2 %
Boil	Styrian Golding	30 g	5 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Slant	100 ml	---