

## Sour ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (60.9%)	80 %	5
Grain	Oats, Flaked	0.6 kg (6.5%)	80 %	2
Grain	Pszeniczny	2.4 kg (26.1%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.6 kg (6.5%)	80 %	6