

Sour Ale

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **5**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **66 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **1 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (50%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.2 kg (30%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (10%)	78 %	4
Grain	Płatki owsiane	0.4 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	10 %