

# Sour ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (81.8%)	80 %	7
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	8 g	60 min	8.9 %