

## sour ale two pak

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **12**
- SRM **4.3**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (16%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (16%)   | 81 %  | 6   |
| Grain | zakwaszający         | 0.25 kg (4%) | --- % | 5   |
| Grain | Strzegom Pilzneński  | 4 kg (64%)   | 80 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 15 min | 15.5 %     |
| Boil    | Marynka                | 10 g   | 12 min | 10 %       |
| Dry Hop | Marynka                | 10 g   | ---    | 10 %       |