

sour wood

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **5**
- SRM **4.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (65.2%) | 100 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (21.7%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (10.9%) | 80 % | 2 |
| Grain | Caramunich® typ I | 0.1 kg (2.2%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Fuggles | 5 g | 90 min | 4.5 % |
| Boil | Fuggles | 5 g | 60 min | 4.5 % |
| Boil | Fuggles | 10 g | 5 min | 4.5 % |
| Dry Hop | Fuggles | 30 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|--------------|
| Lactobacillus plantarum | Ale | Dry | 5 g | sanprobi ibs |
| Wyeast - American Ale | Ale | Liquid | 100 ml | Wyeast Labs |