

freestyle#3 sweet sour hoppy gruit

- Gravity **18.4 BLG**
- ABV ---
- IBU **8**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (75.1%)	80 %	5
Sugar	laktoza	0.13 kg (3.9%)	--- %	---
Grain	Cara-Pils/Dextrine	0.2 kg (6%)	72 %	4
Grain	Płatki owsiane	0.5 kg (15%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvign	4 g	15 min	11 %
Aroma (end of boil)	Mosaic	4 g	15 min	10 %
Dry Hop	Nelson Sauvign	40 g	5 day(s)	11 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	piołun napar	8 g	Primary	1 day(s)