

Dark Sour Expirement

an All Grain **Straight (Unblended)** Lambic by Cavemen Brewing

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Fermentables

Amount	Fermentable	Use
4.5 kg	Golden Promise (UK)	Mash
500.0 g	Flaked Oats	Boil
300.0 g	Midnight Wheat Malt (US)	Boil
100.0 g	Crystal Rye (UK)	Mash

Hops

Amount	Hop	Time
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Yeasts

Name	Lab/Product
Sour house blend	White Labs

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
1.055 ↑	1.008	0
ABV	Color	Balance
6.1%	28 SRM ↑	Very Bitter ↑