

Sour base

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

Fermentables

Amount	Fermentable	Use
2.1 kg	2-Row (US)	Mash
1.7 kg	Bohemian Pilsner (DE)	Mash
400.0 g	Flaked Oats	Boil
100.0 g	Crystal Rye (UK)	Mash

Hops

Amount	Hop	Time
2.0 g	Columbus (US)	60 min

Yeasts

Name	Lab/Product
Sour house blend + bootleg sour solera	White Labs

Stats

Batch & Boil

Batch Size	Boil Time
18.5 L	60 min

Properties

OG	FG	IBU
1.050	1.008	4
ABV	Color	Balance
5.6%	5 SRM	Very Sweet