

Sour #2

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

Fermentables

Amount	Fermentable	Use
7.5 kg	Pilsner (DE)	Mash
2.0 kg	Pale Wheat (CA)	Mash
453.0 g	Crystal Rye (UK)	Mash

Hops

Amount	Hop	Time
5.0 g	Simcoe (US)	60 min

Yeasts

Name	Lab/Product
Sour house blend	

Stats

Batch & Boil

Batch Size	Boil Time
41.6395 L	60 min

Properties

OG	FG	IBU
1.052	1.008	3
ABV	Color	Balance
5.8%	7 SRM	Very Sweet