

## Base Sour Recipe

### **Beer Specs**

11-12 Plato

9-15 IBU

3.2-3.6 pH

65-75% RDF

4.5-5.5% ABV

### **Grist (as % Total Extract):**

2-row – 40-50%

Wheat Malt – 40-50%

### **Fruits and Vegetables (as % Total Extract):**

Fresh and locally sourced – 0-20%

### **Hops:**

However you like in order to meet the IBU target.

### **Herbs and Spices:**

Let your local freak flag fly!

### **Yeast:**

Brewery choice

### **Souring method:**

Kettle sour with lactic acid producing bacteria.