

#95 Vermont Hoppy Sour Ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **61**
- SRM **2.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|--------|-----|
| Grain | Malteurop Lager | 3 kg (81.1%) | 82 % | 3 |
| Grain | Malteurop Wheat | 0.7 kg (18.9%) | 86.8 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------------|--------|-----------|------------|
| Boil | Vic Secret | 5 g | 10 min | 16.3 % |
| Boil | Simcoe | 5 g | 10 min | 13.2 % |
| Whirlpool | Vic Secret | 45 g | 30 min | 16.3 % |
| Whirlpool | Simcoe | 45 g | 30 min | 13.2 % |
| Dry Hop | Vic Secret 3 dzień burzliwej | 50 g | 20 day(s) | 16.3 % |
| Dry Hop | Vic Secret | 50 g | 4 day(s) | 16.3 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Conan | Ale | Slant | 200 ml | --- |