

# Hoppy Sour 25-04-2020 r. US-5

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.2 kg (70%)	80.5 %	4
Grain	Słód pszeniczny	0.6 kg (10%)	82 %	5
Grain	Płatki owsiane	1.2 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Marynka	40 g	15 min	8.8 %
5 dni przed butelkowaniem				
Whirlpool	Lemon drop	50 g	15 min	4.6 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Slant	250 ml	Fermentum Mobiles