

Hoppy Sour

- Gravity **10 BLG**
- ABV **4 %**
- IBU **2**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **36 C**, Time **20 min**
- Temp **52 C**, Time **50 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **38C**
- Add grains
- Keep mash **20 min** at **36C**
- Keep mash **50 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Płatki owsiane | 0.22 kg (10%) | 60 % | 3 |
| Grain | Pszeniczny | 1.1 kg (50%) | 85 % | 4 |
| Grain | Pilznieński | 0.88 kg (40%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|-------|------------|
| Whirlpool | Nelson Sauvín | 30 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 80 ml | Fermentum Mobile |
| Lactobacillus plantarum | Ale | Dry | 3 g | Bakterie |

Notes

- Chlorki +70
Siarczany + 110

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