

# Hoppy Sour Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **5**
- SRM **4.3**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Simpsons - Maris Otter	0.5 kg (14.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Boil	Cascade	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- zacieranie 66-67°C  
zakwaszenie do ok. 4,5  
lactobacillusy do 3.8  
*Aug 17, 2017, 11:04 PM*