

# Hoppy sour ale V3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **6**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (60.6%)	80 %	8
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	5 g	0 min	10 %
Dry Hop	Citra	35 g	2 day(s)	12 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Haze daze	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	35 g	Secondary	2 day(s)