

# Hoppy Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (70%) | 81 %  | 4   |
| Grain | Pszeniczny | 1.2 kg (30%) | 85 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 28 g   | 20 min   | 12 %       |
| Whirlpool | Simcoe | 28 g   | 20 min   | 13.2 %     |
| Whirlpool | Mosaic | 28 g   | 20 min   | 10 %       |
| Dry Hop   | Citra  | 28 g   | 5 day(s) | 12 %       |
| Dry Hop   | Simcoe | 28 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Mosaic | 28 g   | 5 day(s) | 10 %       |

## Yeasts

| Name   | Type | Form   | Amount  | Laboratory |
|--------|------|--------|---------|------------|
| wlp644 | Ale  | Liquid | 1000 ml | white labs |

## Notes

- og: 1.048 fg: 1.018  
kettle sour 36h starter z piwowara.  
2 warki

1 - gotowanie przed sour 40 min, sour przez 36h potem podgrzanie do 80 i whirlpool przez 20 min.

2-gotowanie 15 min przed sour, sour 36h potem gotowanie 60 min i whirlpool, chmielenie na zimno  
*Aug 20, 2017, 3:37 PM*