

Hawk Tuah bo kwaśne te Hoppy Sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **6.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium Weyermann	1.5 kg (44.1%)	81 %	4
Grain	Maris Otter Crisp	1.5 kg (44.1%)	83 %	6
Grain	Płatki owsiane	0.2 kg (5.9%)	60 %	3
Grain	Strzegom Karmel 150	0.2 kg (5.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	18 g	30 min	3 %
Dry Hop	Nelson Sauvín	50 g	150 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11.5 g	Lallemand

Notes

- zakwaszenie wody kwasem mlekowym
Jul 9, 2024, 12:20 PM

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.