

Hoppy Sour Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **1 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **19 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	1.2 kg (40%)	80 %	5
Grain	Pszeniczny	0.7 kg (23.3%)	85 %	4
Grain	Płatki owsiane	0.6 kg (20%)	80 %	3
Grain	Żytni	0.5 kg (16.7%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	20 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP095 Burlington Ale	Ale	Slant	75 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	13 g	Boil	5 min
Spice	Sól Himalajska	10 g	Boil	5 min