

#? Hoppy Sour

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **2**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

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

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (65.2%)	80.5 %	6
Grain	Pszeniczny	0.8 kg (34.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvin	50 g	1 min	11 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Kwas mlekowy	1.2 g	Mash	60 min