

#26 Ausie Hoppy Sour Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (12.5%)	80 %	3
Grain	Żytni	0.5 kg (12.5%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	40 g	60 min	4.4 %
Boil	Marynka	40 g	15 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Culture	300 g	Fermentis starter