

## #67 Hoppy Sour Ale Mosaic+Simoce

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (80%)	82 %	6
Grain	Malteurop Wheat	1 kg (20%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	10 min	10.4 %
Boil	Simoce	5 g	10 min	11.5 %
Whirlpool	Mosaic	45 g	30 min	10.4 %
Whirlpool	Simcoe	45 g	30 min	11.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10.4 %
Dry Hop	Simcoe	50 g	4 day(s)	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile