

## #9 Hop of Sourness

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **30.7**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (78.9%)	80 %	5
Grain	Pszeniczny	0.3 kg (3.9%)	85 %	4
Grain	Płatki owsiane	0.35 kg (4.6%)	60 %	3
Grain	Weyermann - Carafa III	0.65 kg (8.6%)	70 %	1024
Grain	Karmelowy Czerwony	0.3 kg (3.9%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Sorachi Ace	50 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Carafa SPECIAL bez łuski  
*Dec 5, 2021, 10:56 AM*