

Hazy NEPA/ Hoppy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

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

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.6 kg (79.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 68 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.9%) | 68 % | 2 |
| Grain | pale cookie | 0.4 kg (6.9%) | 80 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Aroma (end of boil) | Amarillo | 100 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 25 ml | FM |

Notes

- 10 blg przed gotowaniem
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