

## Hoppy Sour 24-05-2020 r. US-5

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Słód Jasny niechmielowny słód pilzneński	3.4 kg (100%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	citra	50 g	3 day(s)	12 %
5 dni przed butelkowaniem				

### Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Dry	10 g	Fermentum Mobiles