

# Hoppy sour

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **25 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Barke	2.4 kg (72.7%)	81 %	4
Grain	Crisp pszeniczny	0.9 kg (27.3%)	80 %	6

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

## Notes

- 2g l. plantarum do zakwaszania w 37 stopni 1,5 doby, ph brzezki zbite do 4,5  
*Dec 21, 2022, 9:03 AM*