

# Hoppy sour ale

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Strzegom Pilznieński | 2 kg (36.4%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (9.1%) | 60 %  | 3   |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Slant | 300 ml | Lallemand  |