

Hoppy sour ale V2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (68.2%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (22.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Amarillo | 10 g | 5 min | 8 % |
| Boil | Centennial | 15 g | 5 min | 8 % |
| Boil | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Sabro | 20 g | 2 day(s) | 15 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-05 | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1 g | Boil | 10 min |

| | | | | |
|-------------|--------------|------|-----------|----------|
| Water Agent | Kwas mlekowy | 30 g | Secondary | 5 day(s) |
| Water Agent | Kwas mlekowy | 10 g | Bottling | --- |