

# Hoppy Sour NZ

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **39**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **70C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.4%)	85 %	7
Grain	Platki owsiane	0.525 kg (7.5%)	85 %	3
Grain	Caraamber	0.25 kg (3.6%)	75 %	59
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.6%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	70 g	1 min	11 %
Aroma (end of boil)	Pacific Jade	100 g	1 min	13 %
Dry Hop	Waimea	100 g	2 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	250 ml	Fermentum Mobile

## Notes

- Zakwaszone Sanprobi IBS 20 kapsulek dwa dni ok 40 godzin w temperaturze powyżej 30°C, do 3,7 pH  
Zacier zbity kwasem fosforowym do 4,5 pH  
5g gipsu  
4 ml chlorku wapnia  
Brzeczka schłodzona do 70°C i 20 min hop stand ale chmiele dodane na ostatnią minutę gotowania  
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