

# Hawk Tuah bo kwaśne te Hoppy Sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **6.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński Premium Weyermann | 1.5 kg (44.1%) | 81 %  | 4   |
| Grain | Maris Otter Crisp            | 1.5 kg (44.1%) | 83 %  | 6   |
| Grain | Płatki owsiane               | 0.2 kg (5.9%)  | 60 %  | 3   |
| Grain | Strzegom Karmel 150          | 0.2 kg (5.9%)  | 75 %  | 150 |

## Hops

| Use for | Name                 | Amount | Time       | Alpha acid |
|---------|----------------------|--------|------------|------------|
| Boil    | Hallertau Mittelfruh | 18 g   | 30 min     | 3 %        |
| Dry Hop | Nelson Sauvín        | 50 g   | 150 day(s) | 11 %       |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11.5 g | Lallemand  |

## Notes

- zakwaszenie wody kwasem mlekowym  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.