

## Hoppy Sour Ale 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.3**
- Style **Gueuze**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 1 kg (28.6%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński      | 2 kg (57.1%)   | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (14.3%) | 82 %  | 5   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Dry Hop | Cascade    | 30 g   | 3 day(s) | 6 %        |
| Dry Hop | Mosaic     | 30 g   | 3 day(s) | 10 %       |
| Dry Hop | Centennial | 30 g   | 3 day(s) | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |