

Hoppy sour ale #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **13**
- SRM **4.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Pale Ale	5 kg (86.2%)	80 %	7
Grain	Platki owsiane	0.8 kg (13.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ekuanot	50 g	10 min	16.1 %
Dry Hop	Citra/ Mosaic	200 g	3 day(s)	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
lacto 10 kaps	Ale	Dry	10 g	---
US-05	Ale	Dry	11 g	---