

# Hoppy Sour Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.1 kg (57.5%)	81 %	5
Grain	Pszeniczny	0.8 kg (21.9%)	85 %	4
Grain	Oats, Flaked	0.6 kg (16.4%)	80 %	2
Grain	Caramunich® typ I	0.15 kg (4.1%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	25 min	8.8 %
Dry Hop	Citra	65 g	4 day(s)	12 %
Whirlpool	Citra	65 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus rhamnosus	Ale	Dry	10 g	Bayer
Us05	Ale	Dry	11 g	---

## Notes

- Zacieranie, zagotowanie 10 min, schłodzenie do 30stC, zakwaszenie l. Rhamnosus ~48h w kotle, gotowanie z chmieleniem na flameout i whirlpool, fermentacja neutralnym szczepem ale.  
*Sep 14, 2017, 1:17 PM*