

# Hoppy sour ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Huell Melon	100 g	10 min	6.2 %
Dry Hop	Huell Melon	100 g	3 day(s)	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Probiotyk SANPROBI IBS. Zakwaszanie w kotle 48h w 30st.C  
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