Hoppy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(83.3%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(11.9%)*	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg *(4.8%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	20 min	11 %
Dry Hop	Zula	65 g	2 day(s)	8.3 %
Dry Hop	Książęcy	55 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Other	sanprobi ibs	5 g	Primary	2 day(s)

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

Fining	whirflock	1 g	Boil	1 min