

## #133 Hoppy Sour Ale

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **64**
- SRM **2.4**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3 kg (81.1%)	82 %	3
Grain	Malteurop Wheat	0.7 kg (18.9%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.4 %
Whirlpool	Citra	90 g	30 min	13.4 %
Dry Hop	Citra	100 g	4 day(s)	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis