

Hawk Tuah bo kwaśne te Hoppy Sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **6**
- SRM **6.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński Premium Weyermann | 1.5 kg (44.1%) | 81 % | 4 |
| Grain | Maris Otter Crisp | 1.5 kg (44.1%) | 83 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (5.9%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|------------|------------|
| Boil | Hallertau Mittelfruh | 18 g | 30 min | 3 % |
| Dry Hop | Nelson Sauvín | 50 g | 150 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11.5 g | Lallemand |

Notes

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