

# Hazy NEPA/ Hoppy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.6 kg (79.3%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	68 %	3
Grain	Jęczmień niesłodowany	0.4 kg (6.9%)	68 %	2
Grain	pale cookie	0.4 kg (6.9%)	80 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	100 g	5 min	9.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	25 ml	FM

## Notes

- 10 blg przed gotowaniem  
*Oct 5, 2020, 12:42 PM*