

Hoppy sour ale V3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **6**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (60.6%) | 80 % | 8 |
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 5 g | 0 min | 10 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Haze daze | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|-----------|----------|
| Water Agent | Kwas mlekowy | 35 g | Secondary | 2 day(s) |