

Hoppy Sour Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **3.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Maris Otter - Pale Ale | 4 kg (80%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Ekuanot | 50 g | 10 min | 16.1 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Lacto | Ale | Dry | 15 g | --- |
| US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- 15 min gotowania, zakwaszanie beczki w garze 48h, w temp. 30 stopni.
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