

## #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  |