

# Hoppy sour

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **22**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (57.1%)	81 %	4
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	15 min	11 %
Whirlpool	Nelson Sauvín	22 g	30 min	11 %
Whirlpool	Citra	20 g	30 min	4.1 %
Dry Hop	Nelson Sauvín	18 g	2 day(s)	11 %
Dry Hop	WAI-ITI	30 g	2 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	30 ml	White Labs

## Notes

- Zakwaszenie - kettle sour  
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