

# Hoppy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (83.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	20 min	11 %
Dry Hop	Zula	65 g	2 day(s)	8.3 %
Dry Hop	Książęcy	55 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Other	sanprobi ibs	5 g	Primary	2 day(s)

Fining	whirflock	1 g	Boil	1 min
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