

# Hoppy Sour Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **5**
- SRM **4.3**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale      | 2 kg (57.1%)   | 79 %  | 6   |
| Grain | Strzegom Pilzneński    | 1 kg (28.6%)   | 80 %  | 4   |
| Grain | Simpsons - Maris Otter | 0.5 kg (14.3%) | 81 %  | 6   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Dry Hop | Cascade    | 30 g   | 3 day(s) | 6 %        |
| Dry Hop | Mosaic     | 30 g   | 3 day(s) | 10 %       |
| Dry Hop | Centennial | 30 g   | 3 day(s) | 10.5 %     |
| Boil    | Cascade    | 10 g   | 15 min   | 6 %        |

## Yeasts

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

## Notes

- zacieranie 66-67°C  
zakwaszenie do ok. 4,5  
lactobacillusy do 3.8  
*Aug 17, 2017, 11:04 PM*