

# Hoppy Sour Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **37**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (76.5%)	80 %	5
Grain	Oats, Flaked	0.2 kg (11.8%)	80 %	2
Sugar	WES ekstrakt słodowy jasny	0.2 kg (11.8%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	bakterie serowarskie	3 g	Mash	2160 min