

# Hoppy sour ale V2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **9**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (68.2%)	80 %	7
Grain	Pszeniczny	0.5 kg (22.7%)	85 %	4
Grain	Płatki owsiane	0.2 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	5 min	8 %
Boil	Centennial	15 g	5 min	8 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Sabro	20 g	2 day(s)	15 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min

Water Agent	Kwas mlekowy	30 g	Secondary	5 day(s)
Water Agent	Kwas mlekowy	10 g	Bottling	---