

# Hoppy sour ale v4

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (74.1%)	80 %	7
Grain	Pszeniczny	0.7 kg (25.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11 %
Whirlpool	Wai-iti	10 g	20 min	4.1 %
Dry Hop	Citra Nelson Waiti	45 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand