

# Hoppy sour wheat ale z ananase

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- 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 **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (39.5%)	81 %	4
Grain	Pszeniczny	2 kg (52.6%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (7.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Aroma (end of boil)	Enigma/galaxy	20 g	5 min	15 %
Whirlpool	Enigma/galaxy	40 g	0 min	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	sos z ananasa	1500 g	Boil	5 min