

# Hoppy Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (70%)	81 %	4
Grain	Pszeniczny	1.2 kg (30%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	28 g	20 min	12 %
Whirlpool	Simcoe	28 g	20 min	13.2 %
Whirlpool	Mosaic	28 g	20 min	10 %
Dry Hop	Citra	28 g	5 day(s)	12 %
Dry Hop	Simcoe	28 g	5 day(s)	13.2 %
Dry Hop	Mosaic	28 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Liquid	1000 ml	white labs

## Notes

- og: 1.048 fg: 1.018  
kettle sour 36h starter z piwowara.  
2 warki

1 - gotowanie przed sour 40 min, sour przez 36h potem podgrzanie do 80 i whirlpool przez 20 min.

2-gotowanie 15 min przed sour, sour 36h potem gotowanie 60 min i whirlpool, chmielenie na zimno  
*Aug 20, 2017, 3:37 PM*