

#44 projekt hoppy ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (81.1%)	81 %	4
Grain	Pszeniczny	0.7 kg (18.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %

Yeasts

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