

Hoppy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (76.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.8 kg (13.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.7%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (3.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-------|------------|
| Aroma (end of boil) | Galaxy | 90 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |