

# 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