

# Hoppy sour ale v4

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- 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 **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (74.1%)   | 80 %  | 7   |
| Grain | Pszeniczny             | 0.7 kg (25.9%) | 85 %  | 4   |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Aroma (end of boil) | Citra              | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Nelson Sauvín      | 15 g   | 0 min    | 11 %       |
| Whirlpool           | Wai-iti            | 10 g   | 20 min   | 4.1 %      |
| Dry Hop             | Citra Nelson Waiti | 45 g   | 3 day(s) | 4 %        |

## Yeasts

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