

# Hoppy Sour Ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter - Pale Ale	4 kg (80%)	80 %	7
Grain	Płatki owsiane	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ekuanot	50 g	10 min	16.1 %
Dry Hop	Citra	100 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lacto	Ale	Dry	15 g	---
US-05	Ale	Dry	11 g	Fermentis

## Notes

- 15 min gotowania, zakwaszanie beczki w garze 48h, w temp. 30 stopni.  
*Jan 4, 2018, 2:51 PM*