

HOPPY SOUR ALE

BJCP 2015: 23A



ALL-GRAIN METHOD (13039)

2.5kg JW Pilsner



VITAL BEER STATS

Batch Volume: 23 litres

LalBrew Philly Sour

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins

ABV : 5.0%



SPECIALTY MALTS

2kg JW Wheat

0.5kg BL Flaked Oats



HOPS

30g	Cascade	@	20	(Flavour hops)
30g	Galaxy	@	Dry hop	(3 to 5 days)
30g	Mosaic	@	Dry hop	(3 to 5 days)
30g	Cascade	@	Dry hop	(3 to 5 days)



OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



SUGGESTED YEAST

LalBrew Philly Sour Yeast



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.045
Estimated F.G. : 1.007
Estimated ABV : 5.0%

SRM : 3
IBUs : 12

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A very pale, refreshing German-style sour beer with a clean lactic sourness and a high carbonation level. A light bread dough malt flavour supports the sourness.

Aroma: A sharply sour character is dominant (moderate to moderate-high). Can have up to a moderately fruity character (often lemony or tart apple). The wheat may present as uncooked bread dough in fresher versions; combined with the acidity, may suggest sourdough bread.

Appearance: Very pale straw in colour. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Always effervescent.

Flavour: Clean lactic sourness dominates and can be quite strong. Very dry finish. Balance dominated by sourness, but some malt flavour should be present.

Mouthfeel: Light body. Very high carbonation. No sensation of alcohol. Crisp, juicy acidity.