



## HOPPY SOUR ALE



### ALL-GRAIN METHOD (13039)

- 2.5kg JW Pilsner



### SUGGESTED YEAST

Dry:

- Lallemend Philly Sour



### SPECIALTY MALTS

- 2kg JW Wheat
- 0.5kg BL Flaked Oats



### HOPS

Note: Times refer to 'time remaining in boil'

- |       |         |   |         |                |
|-------|---------|---|---------|----------------|
| ▪ 30g | Cascade | @ | 20 min  | (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

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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.