

## #156 NE Double Sour IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **32**
- SRM **5.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.1%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (19.4%)	73 %	6
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	Rice, Flaked	0.35 kg (6.8%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.35 kg (6.8%)	76.1 %	0
Sugar	Cane (Beet) Sugar	0.06 kg (1.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	21 g	55 min	9.6 %
Whirlpool	Nelson Sauvín	25 g	1 min	11 %
Whirlpool	Idaho 7	50 g	1 min	12.7 %
Whirlpool	Mosaic	25 g	1 min	13 %
Whirlpool	Azacca	25 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM Hazy IPA	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	1.5 g	Secondary	7 day(s)