

## #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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |                  |
|-------------|-----|-------|--------|------------------|
| FM Hazy IPA | Ale | Slant | 150 ml | Fermentum Mobile |
|-------------|-----|-------|--------|------------------|

### Extras

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