

#37 New England Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Fawcett - Maris Otter Pale Ale | 7.5 kg (65.2%) | 80 % | 6 |
| Grain | Weyermann - Munich I | 1.5 kg (13%) | 79 % | 22 |
| Grain | Płatki pszeniczne | 2 kg (17.4%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (4.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Flavor | Kwas melekowy | 1.5 g | Bottling | --- |
| Water Agent | Gips piwowarski | 5 g | Boil | 90 min |