

IPA / Sour IPA (20L baza / 20L sour)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 9 kg (69.2%) | 80 % | 8 |
| Grain | Pilznieński | 3 kg (23.1%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (3.8%) | 75 % | 3 |
| Grain | Słód owsiany Fawcett | 0.5 kg (3.8%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | lunga | 10 g | 90 min | 11 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Belma | 30 g | 20 min | 11 % |
| Boil | Chinook | 27 g | 20 min | 13 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | TNT | 26 g | 10 min | 12.2 % |
| Boil | Belma | 13 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
| Safale S-04 | Ale | Dry | 10 g | Safale |

Notes

- 60st - Dodanie ziarna
50 st - 10 min
62 st - 90 min
72 st - 45 min
78 st - 20 min

Wystudzenie

+ Woda ~80 st
Jan 5, 2021, 7:40 PM