

# Mirabelka i sour ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (75.8%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (15.2%) | 81 %  | 6   |
| Grain | Słód owsiany Fawcett | 0.25 kg (7.6%) | 61 %  | 5   |
| Grain | Caraaroma            | 0.05 kg (1.5%) | 78 %  | 400 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 50 min | 11 %       |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |