

# philly sour ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3.5 kg (50%)   | 80 %  | 4   |
| Grain | Pszeniczny           | 1.5 kg (21.4%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%)   | 61 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.1%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.1%)  | 60 %  | 3   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Citra     | 25 g   | 60 min   | 12.6 %     |
| Boil                | Citra     | 20 g   | 30 min   | 12.6 %     |
| Boil                | Citra     | 15 g   | 15 min   | 12.6 %     |
| Aroma (end of boil) | Citra     | 20 g   | 0 min    | 12.6 %     |
| Aroma (end of boil) | Sabro     | 20 g   | 0 min    | 15 %       |
| Dry Hop             | Idaho Gem | 50 g   | 7 day(s) | 13.6 %     |
| Dry Hop             | Citra     | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Sabro     | 30 g   | 7 day(s) | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| philly sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | maltodekstryna | 150 g  | Boil    | 45 min |