

sour dipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **63**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (85.9%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.8%)	85 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11 %
Boil	Citra	25 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Amarillo	80 g	3 day(s)	9.5 %

Notes

- drożdże voss kveik albo fm52
ph zbite do 4,5 przed zakwaszaniem
zakwaszanie lacto plantarum starter 1L - 10blg, 100ml soku jabłkowego, 1g pożywki, 2g kredy
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