

# Sour DIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **60**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.5%)	81 %	4
Grain	Oats, Flaked	1.5 kg (19.4%)	80 %	2
Grain	Weyermann - Carapils	0.75 kg (9.7%)	78 %	4
Grain	Abbey Castle	0.5 kg (6.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	20 min	11.4 %
Boil	Idaho Gem	37 g	0 min	13.7 %
Whirlpool	Idaho Gem	50 g	20 min	13.6 %
Dry Hop	Simcoe	30 g	7 day(s)	11.4 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	Fermentis

WLP677 - Lactobacillus Bacteria	Ale	Liquid	30 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	NaCl	2 g	Mash	60 min
Water Agent	CaCl2	5 g	Mash	60 min

### Notes

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