

# Sour IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **7.2**
- 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	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (14.3%)	80 %	6
Grain	Karmelowy Jasny 30EBC	1 kg (14.3%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Cascade PL	50 g	5 min	5.2 %
Whirlpool	Cascade PL	50 g	0 min	5.2 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Whirlpool	Citra	50 g	0 min	12 %