

Sour ipka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **9.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (81.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (18.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 2.5 g | 30 min | 11 % |
| Whirlpool | Azacca | 30 g | 20 min | 11 % |
| Dry Hop | ??? | 30 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| Hot Head | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|----------|
| Other | Plantarum | 10 g | Primary | 1 day(s) |

Notes

- Zakwaszane kettle sour Sanprobi IBS 10 kapsulek przez 22h na 15l brzeczki. Ph po zakwaszaniu 3.6
Jul 25, 2019, 8:46 PM