

# sour pale ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Amarillo	5 g	15 min	9.5 %
Boil	Simcoe	5 g	5 min	13.2 %
Boil	Amarillo	5 g	5 min	9.5 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %