

## SOUR IPA#4

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **4.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Fermentables

| Type           | Name         | Amount      | Yield | EBC |
|----------------|--------------|-------------|-------|-----|
| Liquid Extract | Muntons Sour | 3 kg (100%) | 81 %  | 10  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 13 g   | 60 min | 12 %       |
| Aroma (end of boil) | Chinook | 12 g   | 15 min | 12 %       |
| Boil                | Cascade | 13 g   | 60 min | 6 %        |
| Aroma (end of boil) | Cascade | 12 g   | 15 min | 6 %        |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Other | Laktoza | 450 g  | Boil    | 5 min |