DDH Micro Sour IPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **46**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Jasny Viking Malt	2 kg *(60.6%)*	79 %	16
Grain	Pilzneński Viking Malt	1 kg *(30.3%)*	82 %	4
Grain	Karmelowy Viking Malt	0.3 kg *(9.1%)*	70 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	30 min	12.2 %
Aroma (end of boil)	Mosaic	25 g	10 min	12.2 %
Whirlpool	Eclipse	25 g	0 min	18.4 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	8.1 %
Dry Hop	Eclipse	25 g	3 day(s)	18.4 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.