IPA / Sour IPA (20L baza / 20L sour)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	9 kg *(69.2%)*	80 %	8
Grain	Pilzneński	3 kg *(23.1%)*	81 %	4
Adjunct	Pszenica niesłodowana	0.5 kg *(3.8%)*	75 %	3
Grain	Słód owsiany Fawcett	0.5 kg *(3.8%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Iunga	10 g	90 min	11 %
Boil	Iunga	30 g	60 min	11 %
Boil	Belma	30 g	20 min	11 %
Boil	Chinook	27 g	20 min	13 %
Boil	Cascade	20 g	20 min	6 %
Boil	TNT	26 g	10 min	12.2 %
Boil	Belma	13 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale
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Notes

- 60st - Dodanie ziarna
  50 st - 10 min
  62 st - 90 min
  72 st - 45 min
  78 st - 20 min

  Wysładzanie

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

+ Woda ~80 st
Jan 5, 2021, 7:40 PM