SOUR IPA#4

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **8.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg *(100%)*	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Chinook	20 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	5 min
Flavor	Maliny	2000 g	Secondary	14 day(s)
Flavor	Borówka	3000 g	Secondary	14 day(s)

Notes

- Będzie rozlane na cichą fermentację w dwa pojemniki, pierwszy z malinami drugi z czarną porzeczką
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