

## 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	1000 g	Secondary	14 day(s)
Flavor	Czarna porzeczka	1000 g	Secondary	14 day(s)

### Notes

- Będzie rozlane na cichą fermentację w dwa pojemniki, pierwszy z malinami drugi z czarną porzeczką  
*Apr 1, 2025, 2:42 PM*