

#37 New England Sour

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter Pale Ale	7.5 kg (65.2%)	80 %	6
Grain	Weyermann - Munich I	1.5 kg (13%)	79 %	22
Grain	Płatki pszeniczne	2 kg (17.4%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (4.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Cascade	20 g	60 min	6 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Cascade	30 g	10 min	6 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kwas melekowy	1.5 g	Bottling	---
Water Agent	Gips piwowarski	5 g	Boil	90 min