

#120 Sour Imperial IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **65**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.9 kg (77.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (5.3%)	80 %	6
Grain	Weyermann - Carapils	0.15 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12.8 %
Aroma (end of boil)	Simcoe	25 g	12 min	12.9 %
Aroma (end of boil)	Galaxy	10 g	12 min	14.2 %
Whirlpool	Sabro	30 g	1 min	15 %
Whirlpool	Galaxy	20 g	1 min	14.2 %
Whirlpool	Rakau (NZ)	25 g	1 min	9.5 %
Whirlpool	Equanot	25 g	1 min	13.3 %
Whirlpool	Mosaic	6 g	1 min	11.8 %
Dry Hop	Rakau (NZ)	50 g	4 day(s)	9.5 %

Dry Hop	Sabro	30 g	4 day(s)	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Witamina C	2 g	Secondary	3 day(s)