

## 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   | Pilznieński           | 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    | lunga   | 10 g   | 90 min | 11 %       |
| Boil    | lunga   | 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     |
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

### Notes

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

Wystudzenie

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