

# Sour ale IPA

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (70%)	82 %	4
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Bestmalz Carmel Pils	0.5 kg (10%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	15 g	60 min	12 %
Boil	Sabro	10 g	15 min	15 %
Boil	Citra	15 g	15 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %