

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
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