

# Sour IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **4.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (74.2%)	81 %	4
Grain	Płatki owsiane	0.1 kg (3.2%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (6.5%)	78 %	4
Grain	Pszeniczny	0.5 kg (16.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Whirlpool	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	7 g	---

Lactobacillus plantarum	Ale	Dry	7 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa mango	300 g	Secondary	10 day(s)
Flavor	pulpa guawa	100 g	Secondary	10 day(s)
Flavor	pulpa nektarynak	300 g	Secondary	10 day(s)