

W047 - Sour Imperial IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **51**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BEST Pilsen Malt (BESTMALZ) | 4 kg (53.3%) | 82.8 % | 8 |
| Grain | BEST Pale Ale (BESTMALZ) | 2 kg (26.7%) | 82.8 % | 15 |
| Grain | BEST Wheat Malt (BESTMALZ) | 1 kg (13.3%) | 83.5 % | 11 |
| Grain | Oats, Flaked | 0.5 kg (6.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Citra | 15 g | 15 min | 13.7 % |
| Boil | Mosaic (HBC 369) | 15 g | 15 min | 10 % |
| Boil | Citra | 15 g | 5 min | 13.7 % |
| Boil | Mosaic (HBC 369) | 15 g | 5 min | 10 % |
| Whirlpool | Citra | 25 g | 30 min | 13.7 % |
| Whirlpool | Mosaic (HBC 369) | 25 g | 30 min | 10 % |
| Whirlpool | Simcoe | 25 g | 30 min | 10 % |
| Dry Hop | Citra | 95 g | 5 day(s) | 13.7 % |
| Dry Hop | Mosaic (HBC 369) | 95 g | 5 day(s) | 10 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Simcoe | 75 g | 5 day(s) | 10 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|---------------|
| Safale American | Ale | Slant | 180 ml | DCL/Fermentis |
| Lactobacillus Plantanarum | Ale | Liquid | 50 ml | --- |