

#156 NE Double Sour IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **32**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (19.4%) | 73 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.35 kg (6.8%) | 70 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (6.8%) | 76.1 % | 0 |
| Sugar | Cane (Beet) Sugar | 0.06 kg (1.2%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | lunga PL | 21 g | 55 min | 9.6 % |
| Whirlpool | Nelson Sauvín | 25 g | 1 min | 11 % |
| Whirlpool | Idaho 7 | 50 g | 1 min | 12.7 % |
| Whirlpool | Mosaic | 25 g | 1 min | 13 % |
| Whirlpool | Azacca | 25 g | 1 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|------------------|
| FM Hazy IPA | Ale | Slant | 150 ml | Fermentum Mobile |
|-------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Other | Witamina C | 1.5 g | Secondary | 7 day(s) |