

# Agrest Sour PIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (95.6%)	80 %	6
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.3 %
Boil	Oktawia	50 g	15 min	9.2 %
Aroma (end of boil)	Zula	30 g	2 min	7.3 %
Aroma (end of boil)	Izabella	40 g	2 min	4.7 %
Dry Hop	Zula	20 g	4 day(s)	7.3 %
Dry Hop	Izabella	30 g	4 day(s)	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	agrest mrożone owoce	2500 g	Secondary	7 day(s)
Other	kwas mlekowy	0.8 g	Bottling	---