

Micro sour ipa

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **7**
- Style **American IPA**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | płatki żytnie | 0.1 kg (3.1%) | --- % | --- |
| Grain | Strzegom Monachijski typ I | 2 kg (62.5%) | 79 % | 16 |
| Grain | Pilzneński | 1 kg (31.3%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (3.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil | X123459 | 100 g | 9 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |