

## P.11 Sour blueberries IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount     | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (80%) | 85 %  | 7   |
| Grain | Pszeniczny                | 1 kg (20%) | 85 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Chinook           | 50 g   | 10 min | 13 %       |
| Boil    | Cascade           | 30 g   | 1 min  | 6 %        |

### Yeasts

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

### Extras

| Type   | Name                       | Amount | Use for   | Time      |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | Mrożone zblendowane wiśnie | 500 g  | Secondary | 18 day(s) |
| Flavor | Mrożone zblendowane maliny | 500 g  | Secondary | 18 day(s) |

|        |                                      |       |           |           |
|--------|--------------------------------------|-------|-----------|-----------|
| Flavor | Mrożone zblendowane truskawki        | 750 g | Secondary | 18 day(s) |
| Flavor | Mrożone zblendowane jagody           | 500 g | Secondary | 18 day(s) |
| Herb   | Mrożone zblendowane jeżyny           | 200 g | Secondary | 18 day(s) |
| Flavor | Mrożone zblendowane czarne porzeczki | 200 g | Secondary | 18 day(s) |