

# Sour IPA #1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Płatki owsiane	1.2 kg (19.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	7.6 %
Aroma (end of boil)	Centennial	100 g	0 min	10.5 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand us west coast	Ale	Slant	200 ml	---