

Sour IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (25%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (16.7%) | 61 % | 5 |
| Grain | Chit Malt | 0.5 kg (8.3%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 13.6 % |
| Aroma (end of boil) | Wai-iti | 5 g | 0 min | 4.1 % |
| Aroma (end of boil) | Riwaka | 5 g | 0 min | 4.3 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 15 g | 30 min | 13.6 % |
| Whirlpool | Huell Melon | 20 g | 20 min | 5.7 % |
| Whirlpool | Wai-iti | 20 g | 20 min | 4.1 % |
| Whirlpool | Riwaka | 20 g | 20 min | 4.3 % |
| Dry Hop | Wai-iti | 25 g | 3 day(s) | 4.1 % |

| | | | | |
|---------|-------------|------|----------|-------|
| Dry Hop | Riwaka | 25 g | 3 day(s) | 4.3 % |
| Dry Hop | Huell Melon | 30 g | 3 day(s) | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|----------------|
| WildBrew Philly Sour | Ale | Dry | 11 g | LALLEMAND Inc. |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.5 g | Boil | 15 min |

Notes

- Kwas mlekowy - 1 ml do zacierania, 1.5 ml na 10 litrów do wysładzania
 Dodatek siarczanu wapnia 0,3g na 10 litrów do zacierania i 0,7g do wysładzania na 10 litrów
 Dodatek chlorku wapnia 1g na 10 litrów do zacierania i 2g do wysładzania na 10 litrów
 Dodatek węglanu wapnia 0,25g do zacierania i 0,5g do wysładzania na 10 litrów
 Dodatek 0,20g siarczanu magnezu do zacierania i 0,80g do wysładzania na 10 litrów
 Dodatek witaminy C podczas chmielenia na zimno (4 g)
 Chmielenie na zimno w dwóch dawkach - połowa podczas końca (3/5 dzień) fermentacji, druga połowa po ustaniu fermentacji. Chłodzenie, następnie zlanie z nad osadu.
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