

Sour IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **59**
- SRM **5.2**
- Style **American IPA**

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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (72.5%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (14.5%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.9 kg (13%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Dry Hop | El Dorado | 100 g | 2 day(s) | 15.1 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 12 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|----------|
| Other | Swanson L. Plantarum | 20 g | Mash | 2880 min |

15 kapsułek