

Sour IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **36**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (69.8%)	81 %	4
Grain	Pszeniczny	1 kg (11.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	30 g	70 min	11 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min