

Juicy Sour IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.9%)	60 %	3
Sugar	soki owocowe	0.2 kg (4.8%)	80 %	2
Wyliczony dodatek cukru z soków.				

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	15 g	15 min	14 %
Aroma (end of boil)	Denali	15 g	15 min	14 %
Aroma (end of boil)	El Dorado	15 g	15 min	15 %
Whirlpool	Azacca	15 g	0 min	14 %
Whirlpool	Denali	15 g	0 min	14 %
Whirlpool	El Dorado	15 g	0 min	15 %
Dry Hop	Azacca	30 g	5 day(s)	14 %
Dry Hop	Denali	30 g	5 day(s)	14 %
Dry Hop	El Dorado	30 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Hophead Ale M66	Ale	Dry	10.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	sok owoce tropikalne (baban, mango, guawa)	500 g	Primary	14 day(s)
Dodany trzeciego dnia fermentacji.				
Flavor	sok ananasowy	1000 g	Primary	14 day(s)
Dodany trzeciego dnia fermentacji.				
Other	Wildbrew Sour Pitch	1.5 g	Primary	2 day(s)
Dodane (po 15min gotowania brzezki) w temp. 40°C na ok, 2-3 dni.				