

Sour Ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **1**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (60%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Słód owsiany Fawcett	0.5 kg (10%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Witamina C	20 g	Primary	14 day(s)
Fining	Whirlfloc	2.5 g	Boil	15 min
Water Agent	chlorek wapnia	20 g	Mash	60 min