

# Agrest Sour PIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (95.6%) | 80 %  | 6   |
| Grain | Płatki owsiane       | 0.3 kg (4.4%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 30 g   | 60 min   | 11.3 %     |
| Boil                | Oktawia  | 50 g   | 15 min   | 9.2 %      |
| Aroma (end of boil) | Zula     | 30 g   | 2 min    | 7.3 %      |
| Aroma (end of boil) | Izabella | 40 g   | 2 min    | 4.7 %      |
| Dry Hop             | Zula     | 20 g   | 4 day(s) | 7.3 %      |
| Dry Hop             | Izabella | 30 g   | 4 day(s) | 4.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                 | Amount | Use for   | Time     |
|-------|----------------------|--------|-----------|----------|
| Other | agrest mrożone owoce | 2500 g | Secondary | 7 day(s) |
| Other | kwas mlekowy         | 0.8 g  | Bottling  | ---      |