

## Micro sour ipa

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **7**
- 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	płatki żytnie	0.1 kg (3.1%)	--- %	---
Grain	Strzegom Monachijski typ I	2 kg (62.5%)	79 %	16
Grain	Pilzneński	1 kg (31.3%)	81 %	4
Grain	Strzegom Karmel 300	0.1 kg (3.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	X123459	100 g	9 min	6.2 %

### Yeasts

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