

# Sour DIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **60**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 5 kg (64.5%)   | 81 %  | 4   |
| Grain | Oats, Flaked         | 1.5 kg (19.4%) | 80 %  | 2   |
| Grain | Weyermann - Carapils | 0.75 kg (9.7%) | 78 %  | 4   |
| Grain | Abbey Castle         | 0.5 kg (6.5%)  | 80 %  | 45  |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Simcoe    | 70 g   | 20 min   | 11.4 %     |
| Boil      | Idaho Gem | 37 g   | 0 min    | 13.7 %     |
| Whirlpool | Idaho Gem | 50 g   | 20 min   | 13.6 %     |
| Dry Hop   | Simcoe    | 30 g   | 7 day(s) | 11.4 %     |
| Dry Hop   | Citra     | 100 g  | 3 day(s) | 12 %       |
| Dry Hop   | Galaxy    | 50 g   | 3 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | Fermentis  |

|                                       |     |        |       |            |
|---------------------------------------|-----|--------|-------|------------|
| WLP677 -<br>Lactobacillus<br>Bacteria | Ale | Liquid | 30 ml | White Labs |
|---------------------------------------|-----|--------|-------|------------|

### Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Fining      | Whirlfloc   | 2.5 g  | Boil    | 10 min |
| Water Agent | Lactic Acid | 5 g    | Mash    | 60 min |
| Water Agent | NaCl        | 2 g    | Mash    | 60 min |
| Water Agent | CaCl2       | 5 g    | Mash    | 60 min |

### Notes

- yy  
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