

#Sour Imperial Ipa (WKPD)

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (67.4%)	79 %	6
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.7%)	79 %	16
Grain	Oats, Flaked	0.4 kg (9%)	80 %	2
Grain	Rye Malt	0.25 kg (5.6%)	63 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Dry Hop	El Dorado	50 g	2 day(s)	15 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
L. plantarum (z serowara)	Ale	Culture	10 g	---
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	20 g	Boil	5 min

Notes

- Zakwaszanie metodą kettle sour (najpierw zakwaszanie, potem gotowanie i chmielenie).
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