

# W047 - Sour Imperial IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **51**
- SRM **8.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BEST Pilsen Malt (BESTMALZ) | 4 kg (53.3%)  | 82.8 % | 8   |
| Grain | BEST Pale Ale (BESTMALZ)    | 2 kg (26.7%)  | 82.8 % | 15  |
| Grain | BEST Wheat Malt (BESTMALZ)  | 1 kg (13.3%)  | 83.5 % | 11  |
| Grain | Oats, Flaked                | 0.5 kg (6.7%) | 80 %   | 4   |

## Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Citra            | 15 g   | 15 min   | 13.7 %     |
| Boil      | Mosaic (HBC 369) | 15 g   | 15 min   | 10 %       |
| Boil      | Citra            | 15 g   | 5 min    | 13.7 %     |
| Boil      | Mosaic (HBC 369) | 15 g   | 5 min    | 10 %       |
| Whirlpool | Citra            | 25 g   | 30 min   | 13.7 %     |
| Whirlpool | Mosaic (HBC 369) | 25 g   | 30 min   | 10 %       |
| Whirlpool | Simcoe           | 25 g   | 30 min   | 10 %       |
| Dry Hop   | Citra            | 95 g   | 5 day(s) | 13.7 %     |
| Dry Hop   | Mosaic (HBC 369) | 95 g   | 5 day(s) | 10 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Simcoe | 75 g | 5 day(s) | 10 % |
|---------|--------|------|----------|------|

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory    |
|---------------------------|------|--------|--------|---------------|
| Safale American           | Ale  | Slant  | 180 ml | DCL/Fermentis |
| Lactobacillus Plantanarum | Ale  | Liquid | 50 ml  | ---           |