

# 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 %
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## Yeasts

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