

BLOODY ORANGE SOUR

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **13.9**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (65.8%)	85 %	7
Grain	Caraaroma	0.5 kg (6.6%)	78 %	400
Grain	Oats, Flaked	1 kg (13.2%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (1.3%)	80 %	6
Sugar	Milk Sugar (Lactose)	1 kg (13.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	60 min	5.7 %
Boil	Kohatu	30 g	30 min	5.7 %
Aroma (end of boil)	Amarillo	30 g	10 min	6.3 %
Dry Hop	Amarillo	30 g	14 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Lactobacillus plantarum	Champagne	Dry	10 g	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Red Peper	10 g	Boil	5 min
Flavor	Dried peel of sweet oranges	20 g	Boil	10 min
Water Agent	Gypsum	4 g	Boil	120 min
Flavor	Orange juce	5000 g	Secondary	14 day(s)
Other	Witamina C	4 g	Secondary	14 day(s)
Other	Lactol - kwas mlekowy 80%	0 g	Mash	0 min

Notes

- Po zacieraniu, wysładzać do maksymalnej objętości gara, odfiltrować i gotować 15 minut po czym wychłodzić do 35 stopni, dodać bakterii i w tej temperaturze trzymać z 24h.

<http://www.blog.homebrewing.pl/juicy-sour-ipa-z-malinami-receptura/>
<https://projektcydr.pl/?p=2015>
 Oct 4, 2020, 4:07 PM