

Double Sour IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **5.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pilzński	1.5 kg (25%)	81 %	4
Grain	Pszeniczny	1.5 kg (25%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	40 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Citra	50 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Sok z pigwowca	1500 g	Secondary	14 day(s)
Flavor	Sok z rokitnika	1500 g	Secondary	14 day(s)

Notes

- Fermentacja cicha zostanie rozdzielona na dwa fermentory z dwoma różnymi dodatkami smakowymi - sok z pigwowca oraz sok z rokitnika.
Nov 30, 2023, 12:15 PM