

# philly sour ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **3**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **420 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **506 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **384 liter(s)**
- Total mash volume **512 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	68 kg (53.1%)	80 %	4
Grain	Pszeniczny	30 kg (23.4%)	85 %	4
Grain	Słód owsiany Fawcett	14 kg (10.9%)	61 %	5
Grain	Płatki owsiane	8 kg (6.3%)	60 %	3
Grain	Płatki pszeniczne	8 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12.6 %
Boil	Citra	20 g	30 min	12.6 %
Boil	Citra	15 g	15 min	12.6 %
Aroma (end of boil)	Citra	20 g	0 min	12.6 %
Aroma (end of boil)	Sabro	20 g	0 min	15 %
Dry Hop	Idaho Gem	50 g	7 day(s)	13.6 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Sabro	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
philly sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	maltodekstryna	150 g	Boil	45 min