

# Sour ale IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt  | 3.5 kg (70%) | 82 %  | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (20%)   | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (10%) | 75 %  | 5   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | citra | 15 g   | 60 min   | 12 %       |
| Boil    | Sabro | 10 g   | 15 min   | 15 %       |
| Boil    | Citra | 15 g   | 15 min   | 12 %       |
| Dry Hop | Citra | 25 g   | 3 day(s) | 12 %       |