

## sour dipa

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **53**
- SRM **4.9**
- Style **Imperial IPA**

### 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Sorachi Ace	25 g	20 min	10 %
Boil	octawia	40 g	15 min	9.2 %
Boil	Amarillo	50 g	10 min	9.5 %
Dry Hop	Sorachi Ace	25 g	4 day(s)	10 %
Dry Hop	octawia	30 g	4 day(s)	9.5 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	300 ml	FM
wyeast - dany favorite	Ale	Liquid	300 ml	wyeast

### Extras

Type	Name	Amount	Use for	Time
Other	bakterie kwasu mlekowego	15 g	Primary	1 day(s)