

# Sour IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **69 C**, Time **30 min**
- Temp **66 C**, Time **30 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **69C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.1%)	80 %	5
Grain	Pilzneński	3 kg (41.1%)	81 %	4
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (4.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Amarillo	30 g	30 min	9.5 %
Whirlpool	Centennial	30 g	30 min	10.5 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Amarillo	70 g	3 day(s)	9.5 %
Dry Hop	Centennial	70 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale