

Sour Red IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **11**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.6 kg (98.6%) | 80 % | 5 |
| Grain | Weyermann - Carafa Special III | 0.05 kg (1.4%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 18 g | 60 min | 15.7 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 0 min | 17.2 % |
| Aroma (end of boil) | Galaxy | 20 g | 0 min | 15 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| | | | | |
|---|---|-----|---------|----------|
| Other | Lallemand WildBrew Sour Pitch (Lactobacillus plantarum) | 1 g | Primary | 2 day(s) |
| Bakterie użyte do zakwaszenia 10 l brzezki. | | | | |

Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").
Nov 20, 2018, 10:02 AM