

## #22 Sour IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 7.5 kg (65.2%) | 85 %  | 7   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (13%)   | 79 %  | 22  |
| Grain | Płatki pszeniczne           | 2 kg (17.4%)   | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (4.3%)  | 80 %  | 6   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Mosaic   | 20 g   | 60 min   | 10 %       |
| Boil    | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil    | Cascade  | 20 g   | 60 min   | 6 %        |
| Boil    | Mosaic   | 30 g   | 10 min   | 10 %       |
| Boil    | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Boil    | Cascade  | 30 g   | 10 min   | 6 %        |
| Dry Hop | Mosaic   | 100 g  | 7 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |