

Fruit Sour IPA #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **37**
- SRM **5.9**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (64.6%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (4.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Centennial	10 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Rabarbar	3000 g	Secondary	---
Flavor	Morele	2000 g	Secondary	---
Flavor	Wiśnie	3000 g	Secondary	---
Fining	Irish Moss	5 g	Boil	15 min

Notes

- Starter Lacto:
lactobacillus plantarum 10mld CFU
lactobacillus rhamnosus 10 mld CFU
ekstrakt słodowy 100 g
900 ml wody
100 ml pasteryzowanego soku jabłkowego (ew. 10g glukozy)
10g kredy
1g pożywki drożdżowej Enartis Nutriferm Arom
na 24-48 w 45 st. C
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