

Hoppy sour ale v5

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.6 kg (20.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (10.3%)	60 %	3
Grain	Pilznieński	2 kg (69%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	5 min	15 %
Aroma (end of boil)	Mosaic	15 g	0 min	13 %
Whirlpool	Mosaic i Citra	20 g	20 min	14 %
Dry Hop	Mosaic i Citra	50 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand