

P.11 Sour blueberries IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Pszeniczny	1 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Chinook	50 g	10 min	13 %
Boil	Cascade	30 g	1 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone zblendowane wiśnie	500 g	Secondary	18 day(s)
Flavor	Mrożone zblendowane maliny	500 g	Secondary	18 day(s)

Flavor	Mrożone zblendowane truskawki	750 g	Secondary	18 day(s)
Flavor	Mrożone zblendowane jagody	500 g	Secondary	18 day(s)
Herb	Mrożone zblendowane jeżyny	200 g	Secondary	18 day(s)
Flavor	Mrożone zblendowane czarne porzeczki	200 g	Secondary	18 day(s)