

philly sour ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (21.4%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12.6 % |
| Boil | Citra | 20 g | 30 min | 12.6 % |
| Boil | Citra | 15 g | 15 min | 12.6 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12.6 % |
| Aroma (end of boil) | Sabro | 20 g | 0 min | 15 % |
| Dry Hop | Idaho Gem | 50 g | 7 day(s) | 13.6 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Sabro | 30 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| philly sour | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | maltodekstryna | 150 g | Boil | 45 min |