

sour dipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **63**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg (85.9%) | 81 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (7.8%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 11 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 80 g | 3 day(s) | 9.5 % |

Notes

- drożdże voss kveik albo fm52
ph zbite do 4,5 przed zakwaszaniem
zakwaszanie lacto plantarum starter 1L - 10blg, 100ml soku jabłkowego, 1g pożywki, 2g kredy
Sep 23, 2020, 8:56 AM