

## sour dipa

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- 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  
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