

Sour DIPA v2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **58**
- SRM **6.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (64.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 1.5 kg (19.4%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.75 kg (9.7%) | 78 % | 4 |
| Grain | Abbey Castle | 0.25 kg (3.2%) | 80 % | 45 |
| Grain | Imperial | 0.25 kg (3.2%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Sabro | 50 g | 20 min | 14.8 % |
| Boil | Idaho Gem | 50 g | 0 min | 13.7 % |
| Whirlpool | Idaho Gem | 50 g | 20 min | 13.6 % |
| Dry Hop | Enigma (AUS) | 100 g | 3 day(s) | 18.2 % |
| Dry Hop | Amarillo | 75 g | 3 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 300 ml | White Labs |

| | | | | |
|---------------------------------------|-----|--------|-------|------------|
| WLP677 - Lactobacillus Bacteria | Ale | Liquid | 30 ml | White Labs |
|---------------------------------------|-----|--------|-------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | NaCl | 2 g | Mash | 60 min |
| Water Agent | CaCl2 | 5 g | Mash | 60 min |