

## JUICY SOUR IPA #5

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **8.5**
- Style **Fruit Beer**

### 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)**

### Fermentables

| Type           | Name                           | Amount        | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (100%) | 81 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 10 g   | 60 min | 13 %       |
| Aroma (end of boil) | Chinook | 20 g   | 5 min  | 13 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Other  | Maltodekstryna | 500 g  | Boil      | 15 min    |
| Flavor | Maliny         | 2000 g | Secondary | 14 day(s) |
| Flavor | Borówki        | 3000 g | Secondary | 14 day(s) |

### Notes

- Na cichą fermentację rozlane będzie w dwa pojemniki, pierwszy z malinami drugi z borówkami. Przed butelkowaniem dodany będzie kwas mlekowy w ilości około 2ml na litr piwa.  
*Apr 1, 2025, 2:42 PM*