

Sour IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 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)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (71.4%)	81 %	5
Grain	Platki owsiane	1 kg (14.3%)	60 %	3
Grain	Briess - Pale Ale Malt	1 kg (14.3%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	15 %
Boil	Motueka	20 g	10 min	7 %
Whirlpool	Sabro	20 g	0 min	15 %
Dry Hop	Sabro	60 g	5 day(s)	15 %
Dry Hop	Motueka	80 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Notes

- Połowa chmielu Motueka z porcji "na zimno" dodana na burzliwą
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