

## Sour IPA #1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%)   | 85 %  | 7   |
| Grain | Platki owsiane            | 1.2 kg (19.4%) | 60 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 15 g   | 60 min   | 7.6 %      |
| Aroma (end of boil) | Centennial | 100 g  | 0 min    | 10.5 %     |
| Dry Hop             | Amarillo   | 100 g  | 2 day(s) | 9.5 %      |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| lallemand us west coast | Ale  | Slant | 200 ml | ---        |