

SOUR IPA with Blackcurrant

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- 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	Muntons Sour	1.5 kg (50%)	100 %	10
Liquid Extract	Bullet Brew Light	1.5 kg (50%)	100 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.5 %
Aroma (end of boil)	Chinook	10 g	15 min	12.5 %
Boil	Cascade	15 g	60 min	7 %
Aroma (end of boil)	Cascade	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand nottingham	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	400 g	Boil	5 min
Flavor	Blackcurrant	900 g	Primary	2 day(s)