

Philly Sour Yellow Peach - 5.4%

American IPA

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.42
 Color : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033 / 8.3 °P
 Original Gravity : 1.051 / 12.6 °P
 Final Gravity : 1.010 / 2.6 °P

Fermentables (6.37 kg)

2 kg - Peach Purée 0 EBC (31.4%)
 2 kg - Thracian Blonde / Pilsner 3.7 EBC (31.4%)
 500 g - Corn Sugar (Dextrose) 0 EBC (7.9%)
 500 g - Oats, Flaked 2.8 EBC (7.9%)
 500 g - Thracian F.B.A. 8 EBC (7.9%)
 500 g - Wheat Malt, Pale 3.9 EBC (7.9%)
 250 g - Acidulated 6 EBC (3.9%)
 120 g - Milk Sugar (Lactose) 0 EBC (1.9%)

Hops (50 g)

5 min - 50 g - Nectarone - 11% (22 IBU)

Hop Stand

20 min hopstand @ 80 °C

Miscellaneous

5 min - Boil - 5 g - Yeast Nutrients

Yeast

1 pkg - Lallemant (LalBrew) Philly Sour

brewzilla

Batch Size : 23 L
 Boil Size : 26.78 L
 Post-Boil Vol : 24.53 L

Mash Water : 27.65 L
 Sparge Water : 0 L
 Boil Time : 30 min
 Total Water : 27.65 L



6 EBC

Brewhouse Efficiency: 72%

Mash Efficiency: 73.7%

Mash Profile

High fermentability
 67.4 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 24 °C - 14 days - Primary

Water Profile

fairport (Style - Straight Lambic)
 Ca 24 Mg 0 Na 15 Cl 49 SO 27 HCO 10

SO/Cl ratio: 0.6

Mash pH: 5.25

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Tasting notes

-Sour notes, no noticeable hop aroma, mild fruit aroma
 -Moderately sour, slight apricot taste, wonderful balance
 -great summer sour, very drinkable