

# kawowa american ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **46**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.25 kg (66.2%)	79 %	6
Grain	Żytni	0.5 kg (14.7%)	85 %	8
Grain	Strzegom Pilznieński	0.3 kg (8.8%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.9%)	75 %	30
Grain	Płatki pszeniczne	0.25 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.5 g	120 min	12 %
Boil	Equinox	7.5 g	120 min	13.1 %
Whirlpool	Equinox	10 g	10 min	13.1 %
Whirlpool	Amarillo	10 g	10 min	9.5 %
Dry Hop	Citra	10 g	10 day(s)	12 %
Dry Hop	Equinox	15 g	10 day(s)	13.1 %
Dry Hop	Amarillo	7.5 g	10 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	5.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	kawa columbia	25 g	Secondary	3 day(s)