

Kawowa IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **66**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (23.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | El Dorado | 25 g | 60 min | 15 % |
| Boil | Sorachi Ace | 5 g | 60 min | 12.8 % |
| Boil | Citra | 10 g | 20 min | 14.2 % |
| Boil | Simcoe | 5 g | 20 min | 13.2 % |
| Boil | Cascade | 5 g | 20 min | 7.1 % |
| Boil | Falconers Flight | 5 g | 20 min | 11.3 % |
| Boil | Sorachi Ace | 5 g | 20 min | 12.8 % |
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| Boil | Citra | 5 g | 10 min | 14.2 % |
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|------|-------------|-----|--------|--------|
| Boil | Sorachi Ace | 5 g | 10 min | 12.8 % |
|------|-------------|-----|--------|--------|