

# Ko-op IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **48 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (76.9%)	79 %	6
Adjunct	Płatki owsiane	1 kg (7.7%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	2 kg (15.4%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	60 min	11 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Notes

- Brzeczka podzielona na dwie części, fermentowana dwoma rodzajami drożdży  
*May 14, 2020, 12:16 AM*