

SOWA IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (8.5%) | 83 % | 5 |
| Grain | Cookie | 0.2 kg (3.4%) | --- % | 50 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.4%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Chinook | 15 g | 50 min | 13 % |
| Boil | Citra | 15 g | 40 min | 12 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |
| Dry Hop | Chinook | 25 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |