

# SPRING ON COOKA IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **73**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.7%)	75 %	30
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	50 min	17 %
Boil	Waimea	20 g	30 min	17 %
Boil	wakatu	50 g	0 min	8.5 %
Dry Hop	wakatu	50 g	3 day(s)	8.5 %

## Yeasts

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