

## 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 Pilzneński   | 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |       |     |
|-------|-----|-----|-------|-----|
| us-05 | Ale | Dry | 5.5 g | --- |
|-------|-----|-----|-------|-----|

## Extras

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