

## #Sowa 50 - IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **9.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 4.5 kg (72.6%) | 80 %  | 6   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (27.4%) | 80 %  | 45  |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Loral (3 x 30) | 60 g   | 50 min | 11.9 %     |
| Boil    | Citra          | 30 g   | 5 min  | 12.7 %     |

### Yeasts

| Name                                  | Type | Form | Amount | Laboratory      |
|---------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik (4x10) | Ale  | Dry  | 20 g   | Mangrove Jack's |