

12C. SMALL IPA kohatu

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.33 kg (70%)	80 %	5
Grain	Płatki owsiane	0.5 kg (15%)	60 %	3
Grain	Strzegom Pszeniczny	0.25 kg (7.5%)	81 %	6
Grain	Słód owsiany Fawcett	0.25 kg (7.5%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	10 g	60 min	6.5 %
Whirlpool	Kohatu	80 g	30 min	6.5 %
Dry Hop	Kohatu	30 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	3 g	Boil	60 min

Notes

- whirlpool: 77st. na 45 min
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