

# Coś

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (48.3%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (13.8%)	80 %	5
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3
Grain	Chit Malt	0.5 kg (6.9%)	50 %	2
Grain	Enzymatyczny	0.5 kg (6.9%)	50 %	---
Grain	Słód owsiany Fawcett	0.25 kg (3.4%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Mosaic	30 g	30 min	11.8 %
Whirlpool	Cascade	30 g	30 min	6 %
Whirlpool	Lemon drop	30 g	30 min	4.6 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

Dry Hop	Mosaic	50 g	5 day(s)	11.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis