

# IPA Coobra

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **5.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4.5 kg (78.9%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (12.3%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.3 kg (5.3%)  | 78 %  | 4   |
| Grain | Pszeniczny                 | 0.2 kg (3.5%)  | 85 %  | 4   |

## Hops

| Use for  | Name    | Amount | Time     | Alpha acid |
|----------|---------|--------|----------|------------|
| Boil     | Chinook | 25 g   | 60 min   | 13 %       |
| Boil     | Marynka | 20 g   | 15 min   | 10 %       |
| Boil     | Marynka | 20 g   | 5 min    | 10 %       |
| Dry Hop  | Marynka | 30 g   | 7 day(s) | 10 %       |
| Na cichą |         |        |          |            |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Herb        | Mech irlandzki  | 5 g    | Boil    | 15 min |
| Water Agent | Gips piwowarski | 8 g    | Mash    | 60 min |