

# Kawowa IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **66**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (23.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	25 g	60 min	15 %
Boil	Sorachi Ace	5 g	60 min	12.8 %
Boil	Citra	10 g	20 min	14.2 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Cascade	5 g	20 min	7.1 %
Boil	Falconers Flight	5 g	20 min	11.3 %
Boil	Sorachi Ace	5 g	20 min	12.8 %
Boil	Cascade	5 g	10 min	7.1 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Citra	5 g	10 min	14.2 %
Boil	Falconers Flight	5 g	10 min	11.3 %

Boil	Sorachi Ace	5 g	10 min	12.8 %
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