

Kozacka IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **62.4 liter(s)**
- Total mash volume **78 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **68.5 C**, Time **45 min**

Mash step by step

- Heat up **62.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **68.5C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (41.7%)	90 %	4
Grain	Strzegom Monachijski typ II	6.6 kg (42.3%)	90 %	22
Grain	Pale Malt (2 Row) Bel	2.5 kg (16%)	90 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	lunga	60 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Slant	600 ml	---