

## #Sowa 21 - Brut IPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **70 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Rice, Flaked	1.5 kg (30%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	10 g	60 min	15 %
Boil	Denali	20 g	10 min	15 %
Aroma (end of boil)	Denali	30 g	0 min	15 %
Aroma (end of boil)	Eureka!	60 g	0 min	18 %
Dry Hop	Denali	50 g	6 day(s)	15 %
Dry Hop	Eureka!	60 g	3 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
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Other	Glukoamylaza	5 g	Mash	70 min
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