

## #Sowa 35 - AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **9.7**
- 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 **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (81.4%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (6.8%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (3.4%)	78 %	100
Sugar	Cane (Beet) Sugar	0.5 kg (8.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Boil	Lemon drop	25 g	5 min	4.6 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Lemon drop	15 g	6 day(s)	4.6 %
Dry Hop	Citra	15 g	6 day(s)	12 %
Dry Hop	Citra	15 g	6 day(s)	13 %
Dry Hop	Lemon drop	15 g	6 day(s)	5.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Notes

- Wysładzanie 11 l wody w temp. 80 stopni.  
*Dec 11, 2020, 11:31 AM*