

## #Sowa 41 - IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **4.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (42.4%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.5%)  | 85 %  | 4   |
| Grain | Pilznieński          | 2.5 kg (42.4%) | 81 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Mosaic  | 25 g   | 60 min   | 12.3 %     |
| Boil                | Simcoe  | 40 g   | 30 min   | 12.1 %     |
| Aroma (end of boil) | Simcoe  | 30 g   | 0 min    | 12.1 %     |
| Dry Hop             | Motueka | 50 g   | 5 day(s) | 8 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |