

#Sowa 49 - IPA 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **4.5**
- 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 **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 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 kg (66.7%)	80 %	5
Grain	Viking Pilszneński	2 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (3 x 30)	30 g	40 min	15 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Citra	30 g	15 min	12.7 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12.7 %
Dry Hop	Citra	60 g	4 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis