

#Sowa 51 - IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- 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 **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 **16 liter(s)**
- Total mash volume **21 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 **16 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 **14.7 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 kg (36.8%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (27.6%) | 81 % | 4 |
| Grain | Rice, Flaked | 1 kg (18.4%) | 70 % | 2 |
| Grain | Viking Dekstrynowy | 0.5 kg (9.2%) | 75 % | 13 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.44 kg (8.1%) | 99 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|--------|------------|
| Boil | Nugget (3 x 30) | 30 g | 45 min | 13.8 % |
| Boil | Falconer's Flight (3 x 30) | 30 g | 45 min | 10.3 % |
| Aroma (end of boil) | Falconer's Flight (3 x 30) | 30 g | 0 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale | Dry | 11.5 g | Safale |