

# COSMIC IPA 2022 GH

- Gravity **14.3 BLG**
- ABV ---
- IBU **61**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1680 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1876.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1350 liter(s)**
- Total mash volume **1800 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1350 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **976.8 liter(s)** of **76C** water or to achieve **1876.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	425 kg (94.4%)	81 %	4
Grain	Pszeniczny	25 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3500 g	60 min	10.3 %
Boil	Cascade	2500 g	15 min	6.6 %
Boil	Cascade	2500 g	5 min	6.6 %
Dry Hop	Simcoe	5000 g	5 day(s)	6 %
Dry Hop	Citra	5000 g	5 day(s)	12 %
Dry Hop	Mosaic	5000 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irl	300 g	Boil	15 min