

# 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 |