

# Cosmic Punch IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **65 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.2 kg (21.1%)	80.5 %	2
Grain	Chit Malt	1 kg (17.5%)	50 %	2
Grain	Briess - Wheat Malt	1 kg (17.5%)	85 %	5
Grain	Briess - Oat Flakes	1.5 kg (26.3%)	80 %	5
Grain	Wheat, Flaked	1 kg (17.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	25 g	---	6.5 %
Boil	Cascade	25 g	40 min	6.5 %
Boil	Mosaic	50 g	25 min	11.8 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Whirlpool	Simcoe	25 g	1 min	22.8 %
Dry Hop	elani	100 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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cosmic punch ale	Ale	Liquid	200 ml	---
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## Notes

- Fermentacja

15-17 3 dni

17-19 3 dni

19-21 2 dni

21 4 dni

*Oct 4, 2024, 9:31 PM*