

## IPA coco

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński       | 5 kg (55.6%) | 80 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 4 kg (44.4%) | 85 %  | 7   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Mandarina Bavaria | 55 g   | 60 min   | 10 %       |
| Dry Hop | Amarillo          | 60 g   | 2 day(s) | 10 %       |