

IPA Coobra

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **5.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (78.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (12.3%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	20 g	5 min	10 %
Dry Hop	Marynka	30 g	7 day(s)	10 %
Na cichą				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	8 g	Mash	60 min