

# KOBIERSKA IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter   | 6.86 kg (88.3%) | 81 %  | 6   |
| Grain | Strzegom Wiedeński       | 0.46 kg (5.9%)  | 79 %  | 10  |
| Grain | Słód pszeniczny Bestmalz | 0.34 kg (4.4%)  | 82 %  | 5   |
| Grain | Crystal II 200           | 0.11 kg (1.4%)  | 71 %  | 200 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 50 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 10 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 10 g   | 7 day(s) | 6 %        |
| Dry Hop             | Cascade  | 15 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                     | Type | Form   | Amount  | Laboratory  |
|--------------------------|------|--------|---------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 1000 ml | Wyeast Labs |