

Kojot w Płocie IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.7 kg (61.7%)	80 %	7
Grain	Monachijski	1.3 kg (21.7%)	80 %	16
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	70 min	10 %
Boil	Chinook	5 g	70 min	13 %
Boil	Mosaic	5 g	55 min	10 %
Boil	Chinook	5 g	55 min	13 %
Boil	callista	25 g	5 min	3.9 %
Boil	Kohatu	25 g	1 min	7.8 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %