

#Sowa 50 - IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72.6%)	80 %	6
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (27.4%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Loral (3 x 30)	60 g	50 min	11.9 %
Boil	Citra	30 g	5 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik (4x10)	Ale	Dry	20 g	Mangrove Jack's