

## #Sowa 51 - IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- SRM **4.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type        | Name                                      | Amount         | Yield | EBC |
|-------------|---|----------------|-------|-----|
| Grain       | Viking Pale Ale malt                      | 2 kg (36.8%)   | 80 %  | 5   |
| Grain       | Pilzneński                                | 1.5 kg (27.6%) | 81 %  | 4   |
| Grain       | Rice, Flaked                              | 1 kg (18.4%)   | 70 %  | 2   |
| Grain       | Viking Dekstrynowy                        | 0.5 kg (9.2%)  | 75 %  | 13  |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 0.44 kg (8.1%) | 99 %  | 9   |

### Hops

| Use for             | Name                       | Amount | Time   | Alpha acid |
|---------------------|----------------------------|--------|--------|------------|
| Boil                | Nugget (3 x 30)            | 30 g   | 45 min | 13.8 %     |
| Boil                | Falconer's Flight (3 x 30) | 30 g   | 45 min | 10.3 %     |
| Aroma (end of boil) | Falconer's Flight (3 x 30) | 30 g   | 0 min  | 10.3 %     |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew BE-256 | Ale  | Dry  | 11.5 g | Safale     |