

# Sultana Kohatu Meet Me IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting pale ale	2.3 kg (62.2%)	80 %	8
Grain	Castle Malting - Piłzneński 6-rzędowy	1 kg (27%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.4 kg (10.8%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	8 g	20 min	5.9 %
Boil	sultana	8 g	20 min	13.9 %
Aroma (end of boil)	Kohatu	15 g	8 min	5.9 %
Aroma (end of boil)	sultana	15 g	8 min	13.9 %
Dry Hop	Kohatu	27 g	3 day(s)	5.9 %
Dry Hop	sultana	27 g	3 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	200 ml	---
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