

Wybuchowy Kojot

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **7.7**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (76.2%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 1 kg (19%) | 82 % | 14 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 30 min | 16.8 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Amarillo | 25 g | 0 day(s) | 9.5 % |
| Dry Hop | Citra | 25 g | 0 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |