

Kozacka IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **62.4 liter(s)**
- Total mash volume **78 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **68.5 C**, Time **45 min**

Mash step by step

- Heat up **62.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **68.5C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (41.7%) | 90 % | 4 |
| Grain | Strzegom Monachijski typ II | 6.6 kg (42.3%) | 90 % | 22 |
| Grain | Pale Malt (2 Row) Bel | 2.5 kg (16%) | 90 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |
| Boil | lunga | 60 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| gęstwa | Ale | Slant | 600 ml | --- |