

#Sowa 21 - Brut IPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **28**
- SRM **3.4**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **70 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |
| Grain | Rice, Flaked | 1.5 kg (30%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Denali | 10 g | 60 min | 15 % |
| Boil | Denali | 20 g | 10 min | 15 % |
| Aroma (end of boil) | Denali | 30 g | 0 min | 15 % |
| Aroma (end of boil) | Eureka! | 60 g | 0 min | 18 % |
| Dry Hop | Denali | 50 g | 6 day(s) | 15 % |
| Dry Hop | Eureka! | 60 g | 3 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------------|-----|------|--------|
| Other | Glukoamylaza | 5 g | Mash | 70 min |
|-------|--------------|-----|------|--------|