

#Sowa 46 - IPA 46

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **66**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (52.2%)	81 %	4
Grain	Pszeniczny	1 kg (14.9%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (25.4%)	80 %	45
Grain	płatki jęczmiennie błyskawiczne	0.5 kg (7.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	90 g	30 min	9.5 %
Whirlpool	Simcoe	90 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell	Ale	Dry	10 g	Mangrove Jack's