

#Sowa 50 - IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **9.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (72.6%) | 80 % | 6 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (27.4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Loral (3 x 30) | 60 g | 50 min | 11.9 % |
| Boil | Citra | 30 g | 5 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik (4x10) | Ale | Dry | 20 g | Mangrove Jack's |