

#Sowa 52 - West Coast

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (64.5%) | 80 % | 5 |
| Grain | Viking Dekstrynowy | 0.5 kg (8.1%) | 75 % | 13 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (27.4%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 25 min | 12.7 % |
| Boil | Amarillo | 20 g | 25 min | 9.5 % |
| Boil | Simcoe | 20 g | 25 min | 13.2 % |
| Whirlpool | Citra | 40 g | 10 min | 12.7 % |
| Whirlpool | Amarillo | 40 g | 10 min | 9.5 % |
| Whirlpool | Simcoe | 40 g | 10 min | 13.2 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.7 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|