

# Wybuchowy Kojot v2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **7.8**
- 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 **99 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (63.2%)   | 85 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (21.1%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.25 kg (5.3%) | 75 %  | 150 |
| Grain | Strzegom Pszeniczny        | 0.5 kg (10.5%) | 81 %  | 6   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 30 min   | 14.3 %     |
| Aroma (end of boil) | Amarillo               | 25 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra                  | 25 g   | 5 min    | 12 %       |
| Dry Hop             | Amarillo               | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra                  | 25 g   | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |