

# SOSEN IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **15.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.9%)	80 %	5
Grain	Carahell	0.75 kg (15.5%)	77 %	26
Grain	Strzegom Monachijski typ II	1 kg (20.6%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.1%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	14.9 %
Boil	Challenger	15 g	30 min	7 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	Challenger	5 g	5 min	7 %
Dry Hop	Fuggles	15 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja 18 stopni  
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