

#Sowa 49 - IPA 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **4.5**
- 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 **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 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 (66.7%) | 80 % | 5 |
| Grain | Viking Pilszneński | 2 kg (33.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Warrior (3 x 30) | 30 g | 40 min | 15 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Boil | Citra | 30 g | 15 min | 12.7 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Citra | 30 g | 0 min | 12.7 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |