

#Sowa 51 - IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **69**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.8%)	80 %	5
Grain	Pilzneński	1.5 kg (27.6%)	81 %	4
Grain	Rice, Flaked	1 kg (18.4%)	70 %	2
Grain	Viking Dekstrynowy	0.5 kg (9.2%)	75 %	13
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.44 kg (8.1%)	99 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget (3 x 30)	30 g	45 min	13.8 %
Boil	Falconer's Flight (3 x 30)	30 g	45 min	10.3 %
Aroma (end of boil)	Falconer's Flight (3 x 30)	30 g	0 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Safale