

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 |