

COSMIC IPA 2022 GH

- Gravity **14.3 BLG**
- ABV ---
- IBU **61**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1680 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1876.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1350 liter(s)**
- Total mash volume **1800 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1350 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **976.8 liter(s)** of **76C** water or to achieve **1876.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 425 kg (94.4%) | 81 % | 4 |
| Grain | Pszeniczny | 25 kg (5.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 3500 g | 60 min | 10.3 % |
| Boil | Cascade | 2500 g | 15 min | 6.6 % |
| Boil | Cascade | 2500 g | 5 min | 6.6 % |
| Dry Hop | Simcoe | 5000 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 5000 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 5000 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 1000 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Mech irl | 300 g | Boil | 15 min |