

# IPA dr Kobak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **62**
- SRM **7.2**
- 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 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.7 kg (83.8%)	81 %	6
Grain	Strzegom Wiedeński	0.4 kg (5.9%)	79 %	10
Grain	Pszeniczny	0.4 kg (5.9%)	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.3 kg (4.4%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	15 g	Boil	15 min

## Notes

- około 0,5l gęstwy American Ale II

Fermentacja burzliwa - 7 dni w temperaturze około 16-18°C

Fermentacja cicha - 11 dni w temperaturze 16°C

*Dec 13, 2020, 11:57 AM*