

# Kamila-IPA Cryo

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **59.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **43.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **59.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (82.8%)	80 %	4
Grain	Płatki owsiane	1.5 kg (10.3%)	60 %	3
Grain	Rye, Flaked	1 kg (6.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Chinook	50 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis