

Koko IPA :D

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **63**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (68%)	80 %	5
Grain	Strzegom Pilzneński	2.3 kg (22.3%)	80 %	4
Grain	Płatki owsiane	1 kg (9.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	60 g	90 min	14.5 %
Aroma (end of boil)	Sabro	90 g	5 min	15 %
Dry Hop	Sabro	90 g	7 day(s)	15 %
Dry Hop	Ekuanot	30 g	7 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki kokosowe	200 g	Secondary	7 day(s)

Notes

- Dodać płatki kokosowe 200g wcześniej wyprażone w piekarniku
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