

## #Sowa 33 - IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Pszeniczny	0.75 kg (14.3%)	85 %	4
Grain	Pilzneński	2 kg (38.1%)	81 %	4
Grain	Barley, Flaked	0.5 kg (9.5%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	75 min	9.5 %
Boil	Citra	15 g	50 min	13.1 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
First Wort	Mosaic	12 g	60 min	12.3 %
Dry Hop	Citra	55 g	6 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's