

## #Sowa 35 - AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **9.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (81.4%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.4 kg (6.8%)  | 75 %  | 150 |
| Grain | Aroma CastleMalting  | 0.2 kg (3.4%)  | 78 %  | 100 |
| Sugar | Cane (Beet) Sugar    | 0.5 kg (8.5%)  | 100 % | 0   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Bravo      | 35 g   | 60 min   | 15.5 %     |
| Boil    | Lemon drop | 20 g   | 15 min   | 4.6 %      |
| Boil    | Citra      | 25 g   | 10 min   | 12 %       |
| Boil    | Lemon drop | 25 g   | 5 min    | 4.6 %      |
| Boil    | Citra      | 25 g   | 5 min    | 12 %       |
| Dry Hop | Lemon drop | 15 g   | 6 day(s) | 4.6 %      |
| Dry Hop | Citra      | 15 g   | 6 day(s) | 12 %       |
| Dry Hop | Citra      | 15 g   | 6 day(s) | 13 %       |
| Dry Hop | Lemon drop | 15 g   | 6 day(s) | 5.3 %      |

### Yeasts

| <b>Name</b>                          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's<br>M44 US West Coast | Ale         | Dry         | 10 g          | Mangrove Jack's   |

### Notes

- Wysładzenie 11 l wody w temp. 80 stopni.  
*Dec 11, 2020, 11:31 AM*