

# SOWA IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.5%)	83 %	5
Grain	Cookie	0.2 kg (3.4%)	--- %	50
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.4%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	15 g	50 min	13 %
Boil	Citra	15 g	40 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Chinook	10 g	15 min	13 %
Boil	Simcoe	10 g	10 min	13.2 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Chinook	25 g	7 day(s)	13 %

## Yeasts

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