

# MAORYS NOWOZELADZKIE IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **51**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	12.2 %
Boil	Green Bullet	20 g	10 min	12.2 %
Whirlpool	Rakau (NZ)	10 g	0 min	9.5 %
Whirlpool	Pacific Gem	10 g	0 min	13.8 %
Whirlpool	Green Bullet	10 g	0 min	12.2 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %
Dry Hop	Pacific Gem	20 g	5 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis