

## NE IPA z nowych chmieli

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **25.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (51.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (25.6%)	80 %	5
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Whirlpool	Equinox	70 g	0 min	13.1 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %
Dry Hop	Huell Melon	100 g	5 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	800 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	13 g	Mash	60 min
Water Agent	chlorek magnezu	2 g	Mash	60 min