

Nowsza Anglia Lichtusa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (75.9%) | 80.5 % | 6 |
| Grain | Wheat, Flaked | 0.35 kg (8.9%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (7.6%) | 80 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (7.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Warrior | 30 g | 10 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 1 min | 12.5 % |
| Whirlpool | Palisade | 30 g | 0 min | 6.1 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| london fog ale | Ale | Slant | 100 ml | wyeast |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- whirlpool - hopstand 40 min 75 stopni
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