

# ŚwierkNowe 2 - Świerkowe New England White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.8%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.5 kg (22.4%) | 83 %  | 5   |
| Grain | Platki owsiane       | 2 kg (29.9%)   | 60 %  | 3   |
| Sugar | Cukier               | 0.2 kg (3%)    | 100 % | --- |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Simcoe     | 20 g   | 30 min   | 12.1 %     |
| Boil                | Centennial | 20 g   | 15 min   | 8.9 %      |
| Boil                | Simcoe     | 20 g   | 5 min    | 12.1 %     |
| Aroma (end of boil) | Centennial | 30 g   | 0 min    | 8.9 %      |
| Aroma (end of boil) | Simcoe     | 10 g   | 0 min    | 12.1 %     |
| Dry Hop             | Simcoe     | 50 g   | 2 day(s) | 12.1 %     |
| Dry Hop             | Centennial | 10 g   | 2 day(s) | 8.9 %      |
| Dry Hop             | Amarillo   | 40 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                    |       |       |        |                  |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |
|--------------------|-------|-------|--------|------------------|

### Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Flavor | Świerk | 200 g  | Boil    | 60 min |
| Flavor | Świerk | 200 g  | Boil    | 15 min |