

Żuraw - Imperial New England IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **34**
- SRM **5.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (15.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort | Hallertau Blanc | 5 g | 100 min | 7.4 % |
| Boil | Hallertau Blanc | 10 g | 60 min | 7.4 % |
| Boil | Hallertau Blanc | 10 g | 30 min | 7.4 % |
| Boil | Monroe | 10 g | 20 min | 2.5 % |
| Boil | Monroe | 15 g | 10 min | 2.5 % |
| Aroma (end of boil) | Monroe | 25 g | 20 min | 2.5 % |
| Whirlpool | Hallertau Blanc | 25 g | 20 min | 7.4 % |
| Dry Hop | Monroe | 50 g | 4 day(s) | 2.5 % |
| Dry Hop | Mandarina Bavaria | 50 g | 2 day(s) | 8.4 % |

Yeasts

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

| | | | | |
|--|-----|-----|------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 20 g | Mangrove Jack's |
|--|-----|-----|------|-----------------|