

# IPA Nowe Otwarcie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (95.9%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.2 kg (4.1%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 20 g   | 30 min   | 12 %       |
| Boil    | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Boil    | Simcoe   | 20 g   | 5 min    | 13.2 %     |
| Boil    | Mosaic   | 25 g   | 5 min    | 10 %       |
| Dry Hop | Citra    | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 20 g   | Fermentis  |