

# MAORYS NOWOZELADZKIE IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **51**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.3 kg (6.3%)  | 78 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Green Bullet | 30 g   | 60 min   | 12.2 %     |
| Boil      | Green Bullet | 20 g   | 10 min   | 12.2 %     |
| Whirlpool | Rakau (NZ)   | 10 g   | 0 min    | 9.5 %      |
| Whirlpool | Pacific Gem  | 10 g   | 0 min    | 13.8 %     |
| Whirlpool | Green Bullet | 10 g   | 0 min    | 12.2 %     |
| Dry Hop   | Rakau (NZ)   | 20 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Pacific Gem  | 20 g   | 5 day(s) | 13.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |