

## NEW ADVENTURE

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **32**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (61.5%)	80 %	7
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Eldorado	50 g	7 day(s)	17 %
Dry Hop	Idaho 7	50 g	7 day(s)	12.7 %
Dry Hop	Nectaron	25 g	2 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand
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## Notes

- Eldorado na burzliwą, Nectaron i daho na cichą. Do wody do zacierania 8-10 ml chlorku wapnia  
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