

NEWEIZEN

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (55.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (22.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (22.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Simcoe | 20 g | 15 min | 13.2 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |