

## nowa IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **13.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **27.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Karmelowy Jasny 300EBC	0.3 kg (3.6%)	75 %	300
Grain	Caraaroma	0.2 kg (2.4%)	78 %	400
Grain	Jęczmień niesłodowany	0.4 kg (4.8%)	75 %	2
Grain	Viking Melanoidynowy	0.4 kg (4.8%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	15 g	20 min	13 %
Boil	Citra	20 g	15 min	12 %
Boil	Galaxy	20 g	10 min	15 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Dry Hop	Galaxy	50 g	5 day(s)	15 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min