

nowa IPA

- Gravity **15 BLG**
- ABV ---
- IBU **54**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (66.7%) | 80.5 % | 2 |
| Grain | Pale Malt (2 Row) Bel | 2 kg (33.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Palisade | 10 g | 30 min | 7.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Palisade | 30 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11 g | --- |