

# Żuraw - Imperial New England IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **34**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Blanc	5 g	100 min	7.4 %
Boil	Hallertau Blanc	10 g	60 min	7.4 %
Boil	Hallertau Blanc	10 g	30 min	7.4 %
Boil	Monroe	10 g	20 min	2.5 %
Boil	Monroe	15 g	10 min	2.5 %
Aroma (end of boil)	Monroe	25 g	20 min	2.5 %
Whirlpool	Hallertau Blanc	25 g	20 min	7.4 %
Dry Hop	Monroe	50 g	4 day(s)	2.5 %
Dry Hop	Mandarina Bavaria	50 g	2 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's
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