

# A New Hope

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.7 kg (52.3%)	81 %	4
Grain	Pale Ale	1.2 kg (36.9%)	80 %	5
Grain	Strzegom Karmel 150	0.35 kg (10.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Pacifica (NZ)	20 g	10 min	4.8 %
Aroma (end of boil)	Sabro	25 g	10 min	15 %
Whirlpool	Sabro	25 g	0 min	15 %
Whirlpool	Pacifica (NZ)	20 g	0 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Lalbrew New England Ale	Ale	Liquid	200 ml	---