

# India Pale Ale nowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **62**
- SRM **9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.9%)	79 %	16
Grain	Cookie	0.2 kg (3.2%)	80 %	50
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.9 %
Aroma (end of boil)	Citra	40 g	10 min	13.4 %
Dry Hop	Amarillo	50 g	3 day(s)	9 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Dry	1.6 g	---