

# New Poland IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4**
- Style **American 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 **7 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (69%)     | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (8.6%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.5 kg (8.6%)  | 85 %  | 3   |
| Grain | Pszeniczny          | 0.8 kg (13.8%) | 85 %  | 4   |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory    |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale  | Slant | 300 ml | The Yeast Bay |