

## New wave IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **9.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (28.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (9.4%)  | 85 %  | 4   |
| Grain | Fawcett - Crystal    | 0.5 kg (9.4%)  | 70 %  | 160 |
| Grain | Żytni                | 0.5 kg (9.4%)  | 85 %  | 8   |
| Grain | Płatki owsiane       | 0.5 kg (9.4%)  | 60 %  | 3   |
| Grain | Strzegom Pilzneński  | 1.8 kg (34%)   | 80 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 13.9 %     |
| Aroma (end of boil) | Palisade               | 15 g   | 20 min   | 7.6 %      |
| Aroma (end of boil) | Palisade               | 15 g   | 5 min    | 7.6 %      |
| Dry Hop             | Palisade               | 20 g   | 5 day(s) | 7.6 %      |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |