

# new wave polish craftbeer 150 l

- Gravity **16.1 BLG**
- ABV ---
- IBU **120**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **194.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **124.1 liter(s)**
- Total mash volume **168.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **124.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **114.3 liter(s)** of **76C** water or to achieve **194.1 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount           | Yield | EBC |
|-------|-----------------------------------|------------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 20.45 kg (46.2%) | 81 %  | 4   |
| Grain | Simpsons - Golden Promise         | 17.05 kg (38.5%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II       | 6.82 kg (15.4%)  | 79 %  | 22  |

## Hops

| Use for             | Name    | Amount   | Time   | Alpha acid |
|---------------------|---------|----------|--------|------------|
| Boil                | Cascade | 68.18 g  | 60 min | 6 %        |
| Boil                | Simcoe  | 204.55 g | 60 min | 13.2 %     |
| Boil                | Citra   | 204.55 g | 60 min | 12 %       |
| Boil                | Chinook | 102.27 g | 60 min | 13 %       |
| Aroma (end of boil) | Cascade | 272.73 g | 5 min  | 6 %        |
| Aroma (end of boil) | Simcoe  | 136.36 g | 10 min | 13.2 %     |
| Aroma (end of boil) | Citra   | 136.36 g | 10 min | 12 %       |

|                     |         |          |        |      |
|---------------------|---------|----------|--------|------|
| Aroma (end of boil) | Chinook | 238.64 g | 10 min | 13 % |
|---------------------|---------|----------|--------|------|

## Yeasts

| Name        | Type | Form  | Amount     | Laboratory |
|-------------|------|-------|------------|------------|
| Safale S-04 | Ale  | Slant | 1022.73 ml | Safale     |