

# 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 %
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## Yeasts

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