

# New World Ale

- Gravity **12.2 BLG**
- ABV ---
- IBU **45**
- SRM **17.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (21.1%)	79 %	16
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985
Grain	Strzegom Karmel 30	0.25 kg (5.3%)	75 %	30
Grain	Strzegom Karmel 300	0.2 kg (4.2%)	70 %	299
Grain	Carared	0.25 kg (5.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	12.5 %
Boil	Mosaic	10 g	60 min	12 %
Boil	Nelson Sauvín	5 g	30 min	12.5 %
Boil	Mosaic	10 g	30 min	12 %
Boil	Nelson Sauvín	15 g	5 min	12.5 %
Boil	Mosaic	10 g	5 min	12 %
Dry Hop	Nelson Sauvín	25 g	7 day(s)	12.5 %
Dry Hop	Mosaic	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	5 g	Mangrove Jack's