

# Newton IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (23.1%)	81 %	4
Grain	Chit Malt	2 kg (30.8%)	50 %	2
Grain	Barley, Flaked	1 kg (15.4%)	70 %	4
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Rye, Flaked	1 kg (15.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	35 min	6 %
Boil	talus	25 g	10 min	12.6 %
Whirlpool	Mosaic	25 g	0 min	24 %
Whirlpool	Citra	25 g	0 min	24 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Mosaic	25 g	6 day(s)	24 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

helio glazer ale	Ale	Liquid	100 ml	---
------------------	-----	--------	--------	-----

## Notes

- Fermentacja  
18 C - 3 dni  
22 C 9 dni  
*Oct 21, 2024, 8:55 PM*