

# Nowa ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **8**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (18.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Sybilla	30 g	30 min	6.2 %
Aroma (end of boil)	Ella (AUS)	40 g	0 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	11 g	Xxx