

nowa ipka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **4**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **56 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Abbey Malt Weyermann	0.25 kg (3.4%)	75 %	45
Adjunct	gips piwowarski	0.01 kg (0.1%)	--- %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	9 g	1 min	14.5 %
Aroma (end of boil)	Mosaic	80 g	1 min	12.5 %
Dry Hop	Equanot	90 g	1 day(s)	14.5 %
Dry Hop	Citra	100 g	9 day(s)	12.9 %
Dry Hop	Amarillo	50 g	10 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

Notes

- <http://blog.homebrewing.pl/new-england-ipavermont-ipa/>
Feb 23, 2020, 10:48 PM