

# Nowoangielska IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **9.1**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (65.6%)	80 %	8
Grain	Weyermann pszeniczny jasny	1 kg (16.4%)	80 %	6
Grain	Weyermann Caramunich 3	0.35 kg (5.7%)	76 %	150
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3
Grain	Płatki pszeniczne	0.45 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	20 min	10 %
Boil	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---