

# Nowsza Anglia Lichtusa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (75.9%)	80.5 %	6
Grain	Wheat, Flaked	0.35 kg (8.9%)	77 %	4
Grain	Oats, Flaked	0.3 kg (7.6%)	80 %	2
Grain	Briess - 2 Row Carapils Malt	0.3 kg (7.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	10 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	1 min	12.5 %
Whirlpool	Palisade	30 g	0 min	6.1 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
london fog ale	Ale	Slant	100 ml	wyeast

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- whirlpool - hopstand 40 min 75 stopni  
*Feb 24, 2018, 6:29 AM*