

## nowa IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **13.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **27.4 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 7 kg (84.3%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny 300EBC | 0.3 kg (3.6%) | 75 %  | 300 |
| Grain | Caraaroma              | 0.2 kg (2.4%) | 78 %  | 400 |
| Grain | Jęczmień niesłodowany  | 0.4 kg (4.8%) | 75 %  | 2   |
| Grain | Viking Melanoidynowy   | 0.4 kg (4.8%) | 75 %  | 60  |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 20 g   | 60 min   | 13 %       |
| Boil      | Chinook | 15 g   | 20 min   | 13 %       |
| Boil      | Citra   | 20 g   | 15 min   | 12 %       |
| Boil      | Galaxy  | 20 g   | 10 min   | 15 %       |
| Whirlpool | Citra   | 30 g   | 0 min    | 12 %       |
| Whirlpool | Galaxy  | 30 g   | 0 min    | 15 %       |
| Dry Hop   | Citra   | 100 g  | 5 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |
|---------|--------|------|----------|------|

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 10 min |