

Ne ipa Czarek

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **69 C**, Time **5 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **5 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.2 kg (44.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (20.8%) | 81 % | 6 |
| Grain | Żytni | 0.5 kg (6.9%) | 85 % | 8 |
| Grain | Rice, Flaked | 0.8 kg (11.1%) | 70 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (5.6%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 30 g | 5 min | 10.5 % |
| Aroma (end of boil) | Chinook | 15 g | 5 min | 13 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Whirlpool | Chinook | 15 g | 0 min | 13 % |

| | | | | |
|---------|------------------------|-------|----------|--------|
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 100 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Hazy Daze 2 | Ale | Liquid | 300 ml | Fermentis |