

NE IPA z nowych chmieli

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (51.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (25.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (12.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 13.1 % |
| Aroma (end of boil) | Galaxy | 50 g | 0 min | 15 % |
| Whirlpool | Equinox | 70 g | 0 min | 13.1 % |
| Dry Hop | Galaxy | 100 g | 5 day(s) | 15 % |
| Dry Hop | Huell Melon | 100 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 800 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips | 13 g | Mash | 60 min |
| Water Agent | chlorek magnezu | 2 g | Mash | 60 min |