

# New wave IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **9.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (28.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Fawcett - Crystal	0.5 kg (9.4%)	70 %	160
Grain	Żytni	0.5 kg (9.4%)	85 %	8
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3
Grain	Strzegom Pilzneński	1.8 kg (34%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	13.9 %
Aroma (end of boil)	Palisade	15 g	20 min	7.6 %
Aroma (end of boil)	Palisade	15 g	5 min	7.6 %
Dry Hop	Palisade	20 g	5 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile