

Newton IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilzneński | 1.5 kg (23.1%) | 81 % | 4 |
| Grain | Chit Malt | 2 kg (30.8%) | 50 % | 2 |
| Grain | Barley, Flaked | 1 kg (15.4%) | 70 % | 4 |
| Grain | Oats, Flaked | 1 kg (15.4%) | 80 % | 2 |
| Grain | Rye, Flaked | 1 kg (15.4%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Cascade | 50 g | 35 min | 6 % |
| Boil | talus | 25 g | 10 min | 12.6 % |
| Whirlpool | Mosaic | 25 g | 0 min | 24 % |
| Whirlpool | Citra | 25 g | 0 min | 24 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 25 g | 6 day(s) | 24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-----|--------|--------|-----|
| helio glazer ale | Ale | Liquid | 100 ml | --- |
|------------------|-----|--------|--------|-----|

Notes

- Fermentacja

18 C - 3 dni

22 C 9 dni

Oct 21, 2024, 8:55 PM