

# ORZEŁ - NEW ENGLAND IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (84.2%)	80 %	5
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (5.3%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Whirlpool	Mosaic	5 g	40 min	10 %
Whirlpool	Citra	5 g	40 min	12 %
Whirlpool	El Dorado	5 g	40 min	15 %
Whirlpool	Mosaic	13 g	30 min	10 %
Whirlpool	Citra	13 g	30 min	12 %
Whirlpool	El Dorado	13 g	30 min	15 %
Whirlpool	Mosaic	17 g	20 min	10 %
Whirlpool	Citra	17 g	20 min	12 %

Whirlpool	El Dorado	17 g	20 min	15 %
Dry Hop	Mosaic	18 g	8 day(s)	10 %
Dry Hop	Citra	18 g	8 day(s)	12 %
Dry Hop	El Dorado	18 g	8 day(s)	15 %
Dry Hop	Mosaic	28 g	4 day(s)	10 %
Dry Hop	Citra	28 g	4 day(s)	12 %
Dry Hop	El Dorado	28 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Nagazowanie na poziomie 2,6  
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