

# India Pale Ale nowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **62**
- SRM **9**
- Style **English 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (79.4%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.9%)  | 79 %  | 16  |
| Grain | Cookie                     | 0.2 kg (3.2%) | 80 %  | 50  |
| Grain | Caraaroma                  | 0.1 kg (1.6%) | 78 %  | 400 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 40 g   | 60 min   | 9.9 %      |
| Aroma (end of boil) | Citra      | 40 g   | 10 min   | 13.4 %     |
| Dry Hop             | Amarillo   | 50 g   | 3 day(s) | 9 %        |
| Dry Hop             | Centennial | 50 g   | 3 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Lida | Ale  | Dry  | 1.6 g  | ---        |