

# New Blash Ale

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- 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 **7 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (40%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	1 kg (10%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Aroma (end of boil)	Wai-iti	30 g	1 min	4.1 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Wai-iti	30 g	7 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis k-97	Ale	Dry	11.5 g	fermentis