

New Blash Ale

- 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 |