

New wave IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **9.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (28.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Fawcett - Crystal | 0.5 kg (9.4%) | 70 % | 160 |
| Grain | Żytni | 0.5 kg (9.4%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 60 % | 3 |
| Grain | Strzegom Pilzneński | 1.8 kg (34%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 13.9 % |
| Aroma (end of boil) | Palisade | 15 g | 20 min | 7.6 % |
| Aroma (end of boil) | Palisade | 15 g | 5 min | 7.6 % |
| Dry Hop | Palisade | 20 g | 5 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |