

# Newton IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield  | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilzneński     | 1.5 kg (23.1%) | 81 %   | 4   |
| Grain | Chit Malt      | 2 kg (30.8%)   | 50 %   | 2   |
| Grain | Barley, Flaked | 1 kg (15.4%)   | 70 %   | 4   |
| Grain | Oats, Flaked   | 1 kg (15.4%)   | 80 %   | 2   |
| Grain | Rye, Flaked    | 1 kg (15.4%)   | 78.3 % | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Cascade | 50 g   | 35 min   | 6 %        |
| Boil      | talus   | 25 g   | 10 min   | 12.6 %     |
| Whirlpool | Mosaic  | 25 g   | 0 min    | 24 %       |
| Whirlpool | Citra   | 25 g   | 0 min    | 24 %       |
| Whirlpool | Simcoe  | 25 g   | 0 min    | 13.2 %     |
| Dry Hop   | Mosaic  | 25 g   | 6 day(s) | 24 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |     |        |        |     |
|------------------|-----|--------|--------|-----|
| helio glazer ale | Ale | Liquid | 100 ml | --- |
|------------------|-----|--------|--------|-----|

## Notes

- Fermentacja

18 C - 3 dni

22 C 9 dni

*Oct 21, 2024, 8:55 PM*