

# niuinglant

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	4.6 kg (71.9%)	80 %	8
Adjunct	Pszenica niesłodowana	1 kg (15.6%)	75 %	3
Grain	Płatki owsiane	0.8 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	34 g	60 min	9.5 %
Boil	Simcoe	10 g	30 min	12.9 %
Boil	Citra	10 g	30 min	12.3 %
Boil	Simcoe	15 g	10 min	12.9 %
Boil	Citra	10 g	10 min	12.9 %
Boil	Simcoe	15 g	5 min	12.9 %
Boil	Citra	10 g	5 min	12.3 %
Whirlpool	Citra (hop stand w 66*)	20 g	45 min	12.3 %

Whirlpool	Simcoe (hop stand w 66*)	60 g	45 min	12.9 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

### Notes

- Pszenica skleikowana w 3 L wody w 70-75\* przez 25min, potem zagotowane i wrzucone zaraz po słodach w 55\*C. UStalone na 62\*C  
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