

# Nowy początek IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **4.5**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.8 kg (30%)	80.5 %	4
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.6 %
Whirlpool	Falconer's Flight	90 g	20 min	10.3 %
Dry Hop	Falconer's Flight	90 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	10 min
Water Agent	Pożywka wyeast	3 g	Boil	10 min