

## Nowy Start

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM ---
- 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 **5.2 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński Wayerman	5.2 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	10 min	14 %
Boil	Ekuanot	20 g	5 min	14 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %
Dry Hop	Willamette	30 g	4 day(s)	5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis