

ŚwierkNowe 2 - Świerkowe New England White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (22.4%)	83 %	5
Grain	Płatki owsiane	2 kg (29.9%)	60 %	3
Sugar	Cukier	0.2 kg (3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	12.1 %
Boil	Centennial	20 g	15 min	8.9 %
Boil	Simcoe	20 g	5 min	12.1 %
Aroma (end of boil)	Centennial	30 g	0 min	8.9 %
Aroma (end of boil)	Simcoe	10 g	0 min	12.1 %
Dry Hop	Simcoe	50 g	2 day(s)	12.1 %
Dry Hop	Centennial	10 g	2 day(s)	8.9 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Świerk	200 g	Boil	60 min
Flavor	Świerk	200 g	Boil	15 min