

new wave polish craftbeer 150 l

- Gravity **16.1 BLG**
- ABV ---
- IBU **120**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **194.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **124.1 liter(s)**
- Total mash volume **168.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **124.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **114.3 liter(s)** of **76C** water or to achieve **194.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 20.45 kg (46.2%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 17.05 kg (38.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 6.82 kg (15.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|----------|--------|------------|
| Boil | Cascade | 68.18 g | 60 min | 6 % |
| Boil | Simcoe | 204.55 g | 60 min | 13.2 % |
| Boil | Citra | 204.55 g | 60 min | 12 % |
| Boil | Chinook | 102.27 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 272.73 g | 5 min | 6 % |
| Aroma (end of boil) | Simcoe | 136.36 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 136.36 g | 10 min | 12 % |

| | | | | |
|---------------------|---------|----------|--------|------|
| Aroma (end of boil) | Chinook | 238.64 g | 10 min | 13 % |
|---------------------|---------|----------|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|------------|------------|
| Safale S-04 | Ale | Slant | 1022.73 ml | Safale |