

# NEWEIZEN

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (55.6%)	81 %	4
Grain	Płatki owsiane	0.8 kg (22.2%)	85 %	3
Grain	Płatki pszeniczne	0.8 kg (22.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Citra	20 g	15 min	12 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile