

NEW ADVENTURE

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **32**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (61.5%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 1 kg (15.4%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Eldorado | 50 g | 7 day(s) | 17 % |
| Dry Hop | Idaho 7 | 50 g | 7 day(s) | 12.7 % |
| Dry Hop | Nectaron | 25 g | 2 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-----|------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |
|---|-----|-----|------|-----------|

Notes

- Eldorado na burzliwą, Nectaron i daho na cichą. Do wody do zacierania 8-10 ml chlorku wapnia
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