Nowy Start

- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.