

## #7 EGC NE IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69.8%)	80 %	5
Grain	Płatki pszeniczne	1.2 kg (14%)	85 %	3
Grain	Płatki owsiane	1.2 kg (14%)	85 %	3
Grain	Acid Malt	0.2 kg (2.3%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	15 %
Boil	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %
Aroma (end of boil)	Citra	50 g	15 min	12 %
Dry Hop	Equinox	50 g	7 day(s)	13.1 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile