

# IPA N(i)E LIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.1**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (86.7%)	81 %	4
Grain	Platki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Platki pszeniczne	0.3 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Sterling	30 g	20 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	20 min	13.2 %
Aroma (end of boil)	Mosaic	30 g	20 min	10 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
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