

NANE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Galaxy | 40 g | 45 min | 14.5 % |
| Boil | Cascade | 10 g | 1 min | 7.1 % |
| Boil | Motueka | 10 g | 1 min | 7 % |
| Aroma (end of boil) | Mistral | 50 g | 0 min | 7.9 % |
| Dry Hop | Cascade | 40 g | 5 day(s) | 6 % |
| Dry Hop | Mouteka | 90 g | 4 day(s) | 7 % |
| Dry Hop | Galaxy | 10 g | 3 day(s) | 14.5 % |

Yeasts

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

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|-------------------------|-----|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
|-------------------------|-----|--------|---------|------------------|