

# NE IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.4%)   | 80 %  | 5   |
| Grain | Barley, Flaked       | 0.4 kg (5.6%)  | 70 %  | 4   |
| Grain | Oats, Flaked         | 0.9 kg (12.7%) | 80 %  | 2   |
| Grain | Wheat, Flaked        | 0.8 kg (11.3%) | 77 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 50 g   | 45 min   | 12 %       |
| Whirlpool | Mosaic | 50 g   | 45 min   | 10 %       |
| Whirlpool | Simcoe | 50 g   | 45 min   | 13.2 %     |
| Dry Hop   | Citra  | 50 g   | 2 day(s) | 12 %       |
| Dry Hop   | Mosaic | 50 g   | 2 day(s) | 10 %       |
| Dry Hop   | Simcoe | 50 g   | 2 day(s) | 13.2 %     |
| Dry Hop   | lunga  | 30 g   | 2 day(s) | 11 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 250 ml | FM         |

## Extras

| Type  | Name        | Amount | Use for | Time   |
|-------|-------------|--------|---------|--------|
| Other | Table sugar | 230 g  | Boil    | 15 min |

## Notes

- chmielenie na zimno na 4 dniu burzliwej  
potem dodatkowe chmielenie 2 dni przed rozlewem  
*Jul 7, 2019, 3:03 PM*